

2023

HESTER CREEK



JOE'S BLOCK



STORIED SERIES

These fine wines tell the unique story of their distinctive terroir, meticulous viticulture and innovative winemaking practices at Hester Creek.

HARVEST & VITICULTURE REPORT

The winter of 2022 set up less-than-ideal projections for 2023; however, the 2023 growing season at Hester Creek was everything that one could hope for in producing outstanding grapes for our wines. Growing Degree Days (GDD) reached 1835, making it the highest accumulation of GDDs for the months of April through August. Harvest began earlier than usual on August 25th with Pinot Noir and ended on October 1st with Cabernet Sauvignon. This compacted season became a story of quality over quantity and allowed our winemaking team to create new wines for our portfolio, craft variations of existing wines and use techniques like whole cluster pressing on 90% of our white wines and allowing for extended maceration periods on our red wines. Overall, the Hester Creek wine coming out of the 2023 season is an example of excellence rooted in the South Okanagan terroir.

WINEMAKING

This unique varietal was hand harvested from Block 13 of our historic Golden Mile Bench estate vineyard on September 25, 2023. The grapes were hand sorted and processed into open top fermenters and cold soaked for one day prior to inoculation. They were hand punched down several times daily to gently extract the colour and tannin, then went through an extended maceration of 20 days before the free run wine was barrelled down into exclusively French oak where it was encouraged through malolactic fermentation. It was in these barrels that the wine aged for 18 months prior to being racked, cross blended and bottled on May 22, 2025.

TASTING NOTES

Immediate aromas of fresh ground dark roasted coffee and cocoa, fresh thyme and a hint of black olive. The palate boasts caramel and chocolate on entry with fresh sage, ripe cherry and mulberry on mid palate. This wine has a lengthy finish and would pair ideally with a roasted eggplant parmigiana or a classic Spaghetti Bolognese.

Harvest Date	September 25, 2023	Winery Price	\$39.99 (BC+tax)
Bottling Date	May 22, 2025	CSPC	387129
Grape Variety	100% Italian Merlot Clone	UPC	626990222187
Vegan	Yes		
Aging	18 months		
Oak	100% French		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	12.6%		
Residual Sugar	0.02w g/L		
pH	3.80		
Total Acidity	6.9 g/L		
Brix at Harvest	23.10 average		
Availability	Wine Shop only		