

2022

HESTER CREEK



WINEMAKER'S TRILOGY - Z



WINEMAKER'S TRILOGY

Ultra-premium red wines that tell the story of Hester Creek's history and sense of place in the Okanagan Valley.

HARVEST & VITICULTURE REPORT

The 2022 season at Hester Creek will be remembered as one of the most challenging, yet productive years on record. With the addition of new vineyards, the 2022 harvest yielded a larger crop than average. Due to cooler-than-expected spring temperatures and more rain than is typical of the South Okanagan, the season was off to a late start. By summer, temperatures rose and lasted into the autumn, extending the season with the warmest September and October on record. Growing degree days reached 1676 on average. This longer growing season led to longer hang times for the fruit as they developed phenolic ripeness. Harvest began on September 9th with our Ti Amo and finished on December 1st with our Old Vine Cabernet Franc. For the white varietals, longer hang times resulted in delicate aromatics. The red varietals hung on the vine throughout November allowing the grapes to concentrate their colours and flavours. The 2022 vintage will be remembered as a milestone year for producing exceptional, fruit-forward and age-worthy wines.

WINEMAKING

The third vintage of the Winemaker's Trilogy "Z" brings together a co-fermentation of Petit Verdot and Malbec blended with Sangiovese. All the grapes were hand harvested on October 30, 2022 before being hand sorted and destemmed. They were cold soaked for two days prior to inoculation with daily pump overs taking place throughout the 15-day fermentation. The resulting wine went through malolactic fermentation to round and smooth out the overall structure, then was barrelled down into French oak barrels, 25% of which were new oak. Z was aged in barrel for 29 months and subsequently racked, cross blended and bottled on May 9, 2025.

TASTING NOTES

Aromas of blackberry, cherry, butterscotch, roasted fennel, sage, and cocoa lead into a palate bursting with bright cherry and blueberry, accented by hints of cola, caramel, and cedar. A firm, full tannin structure frames the wine's lengthy, mouth-filling finish, suggesting excellent age-worthy potential. Pair with a well-seasoned striploin or slow-braised short ribs for a truly elevated experience.

Harvest Date	October 30, 2022	Winery Price	\$110 (BC+tax)
Bottling Date	May 9, 2025	CSPC	268378
Grape Variety	42% Petit Verdot, 42% Sangiovese, 17% Malbec,	UPC	696852043779
Vegan	Yes		
Aging	29 months		
Oak	100% French		
Ageability	Enjoy now or cellar up to 15 years		
Alcohol	13.7%		
Residual Sugar	0.1 g/L		
pH	3.8		
Total Acidity	6.6 g/L		
Brix at Harvest	25.4 average		
Availability	Bench Club		