

2022

HESTER CREEK



TI AMO



FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique 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

Harvest of our 2022 Ti Amo commenced on September 9th with the Gewürztraminer component followed by the Pinot Gris, Sémillon, Viognier and Chardonnay. This is the first year that we have added Viognier and Chardonnay to the blend. The Viognier contributes lifted and fruit-forward notes and the Chardonnay adds complexity and ageability. The berries were hand harvested, sorted and then gently pressed using a combination of whole cluster and whole berry pressing. The resulting juice was cold settled and racked before the initial fermentation at 12°C for 30 days. Created in the traditional Charmat method, the second fermentation took place in stainless steel before being bottled in March of 2023.

TASTING NOTES

Uplifting and fresh, our 2022 Ti Amo tickles the nose with aromas of rose petal, baked apple and light toast. A light effervescence greets the palate with vibrant and full notes of ripe apricot, peach and lychee which lead into a clean, off-dry finish. Enjoy our Ti Amo as an aperitif or with light- to medium-bodied cheeses.

Harvest Date	September 9-24, 2022	Winery Price	\$21.99 (BC+tax)
Bottling Date	March 26, 2023	CSPC	101422
Grape Variety	43% Pinot Gris, 34% Gewürztraminer, 12% Viognier, 7% Sémillon, 4% Chardonnay	UPC	626990222125
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	11.0%		
Residual Sugar	12 g/L		
pH	3.02		
Total Acidity	7.68 g/L		
Brix at Harvest	18.7 average		
Availability	Wine Shop, Bench Club, Terrafina, online, select restaurants		