



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 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

Joe's Block is a unique Italian Merlot clone that was planted in Block 13 by Joe Busnardo in 1968. We hand harvested the grapes late in the 2022 season to allow them to raisin – increasing their intensity and concentration of flavours. The bunches were hand sorted into our Ganimede fermentation tanks where they were cold soaked for two days prior to inoculation. We gave this vintage an extended maceration of 21 days before gently pressing the wine off the skins and encouraging it through a malolactic fermentation. The wine was barreled down into exclusively French oak barrels where it aged for 18 months. We then blended the lots and bottled the wine on May 9, 2024.

TASTING NOTES

Richly layered sensations from a Mediterranean countryside come into play with this 2022 vintage of Joe's Block. Aromas of stewed Italian plum, fennel, black olive, sage and cured meats lead into a palate with clean minerality, white pepper, profound earthy notes and dark, ripe fruits. A lengthy and round finish shows off the longevity of this wine's aging potential. Pair it with a classic pasta Bolognese or an eggplant parmigiana.

Harvest Date	November 13, 2022	Winery Price	\$39.99 (BC+tax)
Bottling Date	May 9, 2024	CSPC	387129
Grape Variety	100% Italian Merlot Clone	UPC	626990222187
Vegan	Yes		
Aging	18 months		
Oak	100% French		
Ageability	Enjoy now or cellar 7-10 years		
Alcohol	12.8%		
Residual Sugar	0.01 g/L		
pH	3.7		
Total Acidity	6.3 g/L		
Brix at Harvest	22.2 average		
Availability	Wine Shop only		