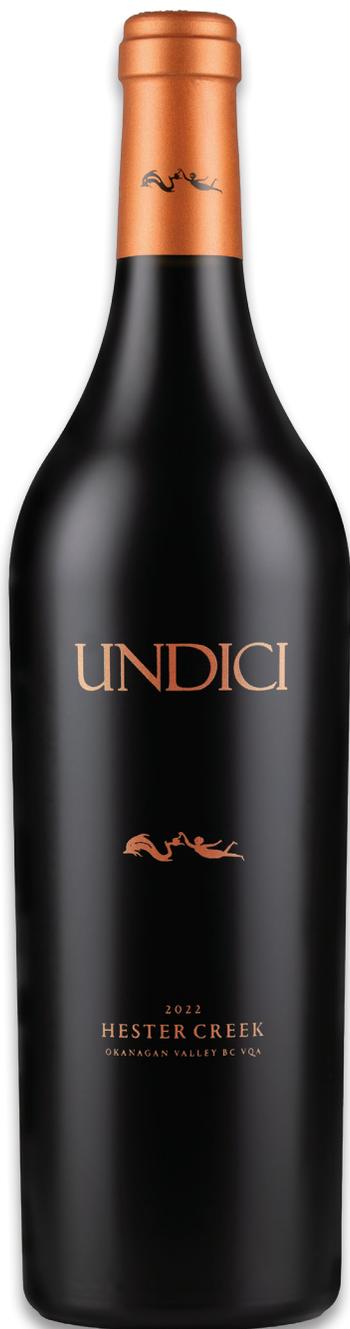


2022

HESTER CREEK



UNDICI



ORIGIN WINES

Wines of phenomenal origin and destiny, the Judge, Undici and Garland are crafted from the best barrels in our cellar, and are an authentic expression of our South Okanagan terroir.

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

These grapes were harvested from the Osoyoos East Bench vineyard, which is nicknamed Vineyard Eleven for producing premium grapes we rate 11/10 for quality. Paying homage to the vineyard, **Undici** is *Italian* for Eleven. The grapes were hand harvested and sorted before being destemmed and pressed. The juice was then cold soaked for two days prior to inoculation. The juice was fermented for 20 days in our Ganimede tanks before being pressed off and barreled for 24 months in 100% French oak before being racked, cross blended and bottled on June 5, 2025."

TASTING NOTES

Lifted aromas of cherry, cola, caramel, and subtle earthy undertones precede a palate layered with cacao, black cherry, tobacco, sagebrush, and vanilla bean. This terroir-driven wine pairs classically with braised Osso Buco.

Harvest Date	October 30, 2022	Winery Price	\$59.99 (BC+tax)
Bottling Date	June 5, 2025	CSPC	355376
Grape Variety	61% Sangiovese, 19% Merlot, 16% Cabernet Sauvignon, 3% Petit Verdot, 1% Malbec	UPC	626852187008
Vegan	Yes		
Aging	24 months		
Oak	100% French Oak		
Ageability	Enjoy now or for up to 10 years		
Alcohol	13.7%		
Residual Sugar	0.3 g/L		
pH	3.70		
Total Acidity	6.7 g/L		
Brix at Harvest	23.4		
Availability	Wine Shop, Bench Club, online, restaurants in BC		