

2023

HESTER CREEK



PINOT GRIS



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 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

Hand harvested from a variety of vineyards in the South Okanagan, including Block 5 of our historical estate property, our 2023 offering of Pinot Gris was hand sorted and whole cluster pressed to provide an added layer of fresh complexity that preserves the primary fruit characteristics in this beloved BC-grown varietal. The 2023 vintage presents a dry white wine that preserves the lush aromas and flavours which result from a long fermentation period of 20 days at 12°C in stainless steel tanks. After fermentation, the lots were blended and aged for four months, then bottled in January of 2024.

TASTING NOTES

Our 2023 Foundation Series Pinot Gris reflects the brilliance of the season with aromas of dry pear and stone fruits. The palate leads with a streak of minerality and displays prominent notes of lemon zest and Granny Smith apple. Pair this vintage with burrata surrounded by a delectable summer-berry salad.

Harvest Date	August 28 and September 9, 2023	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 17, 2024	CSPC	560037
Grape Variety	100% Pinot Gris	UPC	626037002017
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.7%		
Residual Sugar	1.9 g/L		
pH	3.4		
Total Acidity	6.8 g/L		
Brix at Harvest	21.7 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, BC liquor stores, select private liquor stores in Alberta		