2023



OLD VINE TREBBIANO



SOURCE COLLECTION

A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

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

The best example of high-quality, low-quantity grapes to be yielded this 2023 season can be found in our Old Vine Trebbiano. Producing only enough fruit to fill one tank with wine, our winemakers seized the opportunity to create an outstanding vintage of Trebbiano by hand harvesting the grapes from our estate property, hand sorting them and then using a whole cluster pressing technique in order to enhance and protect the integrity of the juice. After a 20-day fermentation, the wine was aged for five months in stainless steel tanks and subsequently bottled on February 22, 2024.

TASTING NOTES

Our 2023 Old Vine Trebbiano can be described as bottled bliss with floral aromas of peonies mingled with grapefruit and apple. On the palate, a bright acidity shines through with crisp notes of fresh citrus leading into full-bodied melon with a touch of fennel fronds. A long and memorable finish makes this vintage a beautiful complement to pair with Asian noodle bowls like Pad Thai.

Harvest Date September 10, 2023 Winery Price \$24.99 (BC+tax)

Bottling Date February 22, 2024 CSPC 54031

Grape Variety 100% Trebbiano UPC 626990125341

Vegan Yes

Ageability Enjoy now or cellar up to 2 years

Alcohol 12.5%

Residual Sugar 4.5 g/L

pH 3.4

Total Acidity 6.6 g/L

Brix at Harvest 23.3 average

Availability Wine Shop, Bench Club, online