

2023

HESTER CREEK



SAUVIGNON BLANC SÉMILLON



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 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

Known for our red Bordeaux-style blends, our winemakers at Hester Creek ventured into the realm of a white Bordeaux-style with the 2023 Sauvignon Blanc Sémillon. Using 60% Sauvignon Blanc and 40% Sémillon, this small-lot wine was handpicked by our cellar team on September 7, 2023, and whole cluster pressed to extract the full expression of the fruit. The resulting juice of the two varietals was co-fermented in four 228-litre vessels – three of which were French oak to provide the desired variety of layers and depth typical of this traditional blend. After fermentation, the wine was racked and returned to barrel for five months of aging to develop a satisfying mouthfeel.

TASTING NOTES

Aromas of juniper and fruits dipped in honey lead the way on this Bordeaux-style white wine to bring a full spectrum of fruit-forward layers from nose to palate. Dried peach, lemon lime and Spartan apple create a rich, yet crisp mouthfeel that evolve into a lingering finish of honeycomb. To complement the weight of this wine, pair it with delicate seafood dishes like a shellfish canapé or sushi.

Harvest Date	September 7, 2023	Winery Price	\$27.99 (BC+tax)
Bottling Date	February 21, 2024	CSPC	321974
Grape Variety	60% Sauvignon Blanc, 40% Sémillon	UPC	696852043816
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.8%		
Residual Sugar	0.7 g/L		
pH	3.6		
Total Acidity	6.8 g/L		
Brix at Harvest	22.5 average		
Availability	Wine Shop only		