

2024

HESTER CREEK



SAUVIGNON BLANC



COLUMBIA VALLEY COLLECTION

This limited collection showcases the value of well-crafted wines made with quality grapes from the prestigious Columbia Valley wine region.

HARVEST & VITICULTURE REPORT

The 2024 vintage from Hester Creek was sourced from just south of the border in the Columbia Valley American Viticultural Area (AVA). This AVA and its sub-AVAs were chosen for the proximity and similarities to the South Okanagan with respect to terroir, varietals and viticultural history. We chose the vineyard blocks based on our quality standards and all the winemaking was done in-house by our winemaking team. Across the sub-AVAs, bud break began in late March with a cool spring. By July, temperatures climbed to above average and balanced out the Growing Degree Days. The season produced large grape clusters with small berry sizes, leading to great quality fruit for winemaking. Each cluster of grapes for Hester Creek was hand harvested, starting with our Sauvignon Blanc on September 2, and ending with Petit Verdot and Malbec on October 5. The grapes were brought to our crush pad in recyclable containers and hand sorted by our team before continuing the winemaking process.

WINEMAKING

The Sauvignon Blanc grapes were hand harvested on September 2, 2024 in the White Bluffs AVA of the Columbia Valley. Once harvested, they were loaded into temperature-controlled trucks and brought to our crush pad the same day as picking. The grapes were hand sorted, destemmed and cold settled for two days. Our team racked off the juice lees and began a 21-day fermentation. The resulting wine was racked and cross blended to be aged in stainless steel for four months and subsequently bottled on January 22, 2025.

TASTING NOTES

Commencing with uplifted aromas that bring gooseberry, lemon zest and grapefruit to the nose, this Sauvignon Blanc follows along the classic lines of tropical melon, citrus rind and light herbaceous notes on the palate. Make this wine a staple for your next gathering by pairing it with warm goat cheese crostini or a poached sable fish.

Harvest Date	September 2, 2024	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 22, 2025	CSPC	248565
Grape Variety	100% Sauvignon Blanc	UPC	696852043885
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.7%		
Residual Sugar	3.86 g/L		
pH	3.03		
Total Acidity	7.56 g/L		
Brix at Harvest	23.5 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, BC liquor stores, select private liquor stores in Alberta		