

2024

HESTER CREEK



PINOT GRIS



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 Cabernet Sauvignon on October 11. The grapes were brought to our crush pad in recyclable containers and hand sorted by our team before continuing the winemaking process.

WINEMAKING

The grapes for this 2024 vintage were hand harvested in the early hours of September 23 to 26, 2024 from the Art Den Hoed Vineyard in the Yakima Valley AVA. Each lot was transported the same day as picking in temperature-controlled trucks to our crush pad at Hester Creek. To embrace the warmer climate from the growing region, we allowed a touch of skin contact to enhance the aromatics and overall mouthfeel of the finished wine. The juice was pressed off the skins and cold settled for two days before being racked off the juice lees and inoculated. The juice was fermented for 20 days, racked, cross blended and aged for four months in stainless steel tanks. The resulting wine was bottled on January 21, 2025.

TASTING NOTES

A wine that brings together an eclectic array of juicy aromas, the Pinot Gris leads with ripe apricot, white peach, honeycomb and a hint of roasted fennel. On the palate, a crisp and bright entry leads the way to fresh Okanagan peach with an herbaceous note of eucalyptus and light minerality on the finish. A suggested pairing of pacific salmon or summer salads would be a lovely complement to this wine.

Harvest Date	September 23-26, 2024	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 21, 2025	CSPC	248570
Grape Variety	100% Pinot Gris	UPC	696852043847
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.5%		
Residual Sugar	1.25 g/L		
pH	3.27		
Total Acidity	6.52 g/L		
Brix at Harvest	21.1 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, BC liquor stores, select private liquor stores in Alberta		