

2024

HESTER CREEK



ROSÉ NOIR



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 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

Crafted using 100% Pinot Noir grapes farmed in the Ancient Lakes AVA, each cluster was hand harvested and brought to Hester Creek's crush pad in temperature-controlled trucks. Once here, the grapes were hand sorted and left on the skins for three hours to extract the light, rose-gold hue. Our Winemakers used a combination of whole berry and whole cluster pressing to extract a clean juice. It was then cold settled for two days, racked off the lees and inoculated. After 20 days of fermentation, the wine was racked and aged for four months in stainless steel tanks before being bottled on February 7, 2025.

TASTING NOTES

On the nose, a light whiff of orange pith blends into rich tones of wild berries. On the palate, an entry of clean minerality leads the way to tart strawberry and a touch of vanilla cream for a lengthy finish. Light, yet with a sense of gravitas, this wine would make the perfect pairing for sushi or a bowl of steamed mussels.

Harvest Date	September 10, 2024	Winery Price	\$27.99 (BC+tax)
Bottling Date	February 7, 2025	CSPC	355391
Grape Variety	100% Pinot Noir	UPC	696852043892
Clone	777		
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	11.7%		
Residual Sugar	0.66 g/L		
pH	3.12		
Total Acidity	7.64 g/L		
Brix at Harvest	19.7 average		
Availability	Wine Shop, Bench Club, online		