

2023

HESTER CREEK



CABERNET SAUVIGNON



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 grapes for this 2023 Cabernet Sauvignon were hand harvested from one of the warmest vineyard sites in Canada on September 30, 2023. The bunches were hand sorted by our cellar team and then destemmed with the whole berries going directly into our Ganimede fermentation tanks. Once there, they were cold soaked for two days prior to inoculation and fermented for 19 days before being pressed. The resulting wine was encouraged through a malolactic fermentation then aged for 16 months in exclusively French oak, of which 35% of the barrels were new. The finished wine was racked and cross blended prior to bottling on May 23, 2025.

TASTING NOTES

Initial aromas of anise, thyme, blackberry and burnt caramel followed by a bright entry to the palate lead by notes of blackberry, cassis, dark cherry, tobacco, fresh cut herbs with streak of minerality and a full tannin structure. Pair this wine with a peppercorn New York steak.

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| Harvest Date | September 30, 2023 | Winery Price | \$34.99 (BC+tax) |
| Bottling Date | May 23, 2025 | CSPC | 388439 |
| Grape Variety | 100% Cabernet Sauvignon | UPC | 626990222071 |
| Vegan | Yes | | |
| Aging | 16 months | | |
| Oak | 100% French | | |
| Ageability | Enjoy now or cellar up to 8 years | | |
| Alcohol | 12.6% | | |
| Residual Sugar | 0.1 g/L | | |
| pH | 3.70 | | |
| Total Acidity | 6.7 g/L | | |
| Brix at Harvest | 23.10 average | | |
| Availability | Wine Shop, Bench Club, online, and wherever fine wines are sold in BC | | |