

# 2024

## HESTER CREEK



# CHARDONNAY



### 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

Our 2024 Chardonnay was hand harvested in the early hours of September 13 in the Columbia Valley AVA. Once on the crush pad at Hester Creek, our winemaking team hand sorted the bunches before whole cluster pressing them to retain the bright aspects of the original fruit. The resulting juice was cold settled for two days prior to being racked with 85% being barrelled down into French oak and the other 15% going into stainless steel for a 10-day fermentation. After the initial fermentation, the wine went through malolactic fermentation, then aged for 10 months with weekly bâtonnage. The finished wine was then racked, cross blended and bottled on June 4, 2025.

### TASTING NOTES

Leading with aromas of lemon curd, melon and light toast this bright wine shows notes of citrus rind, honeydew and subtle vanilla on the palate. The lengthy finish lends itself to many pairing options. Try serving it alongside seared lemon sable fish or cod and a light angel hair pasta.

Harvest Date	September 13, 2024	Winery Price	\$24.99 (BC+tax)
Bottling Date	June 4, 2025	CSPC	304546
Grape Variety	100% Chardonnay	UPC	696852187077
Vegan	Yes		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	12.5%		
Residual Sugar	0.78 g/L		
pH	3.27		
Total Acidity	6.04 g/L		
Brix at Harvest	21.5 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores		