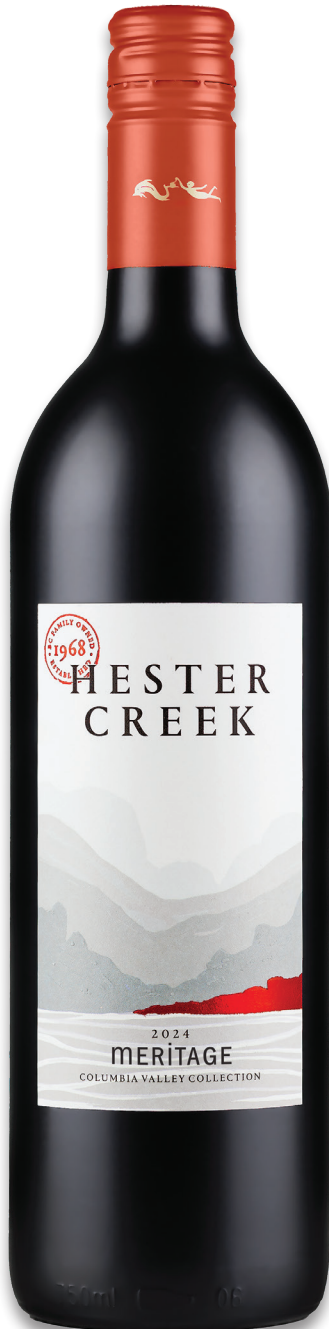


2024

HESTER CREEK



MERITAGE



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

A blend of Cabernet Franc, Malbec and Cabernet Sauvignon, the grapes were all hand harvested from the Red Mountain AVA. The Cabernet Franc and Malbec were the first to be harvested on October 4, 2025 and were cold soaked for two days prior to being co-fermented for 10 days. The Cabernet Sauvignon was harvested on October 3 and 5, cold soaked for one day before a 14-day fermentation. All lots went through a malolactic fermentation before being pressed off and cross blended to age for eight months in American and French oak. The final wine was racked blended and bottled on July 10, 2025.

TASTING NOTES

The nose hints of ripe blackberry and lapin cherry with vanilla notes followed by a palate filled with cassis, blackberry and hints of cedar and vanilla. The finish is long with a full tannin structure. Pair this full-bodied wine with BBQ striploin and seasoned vegetable skewers.

Harvest Dates	September 17-19, October 3-4, 2024	Winery Price	\$22.99 (BC+tax)
Bottling Date	July 10, 2025	CSPC	335706
Grape Variety	62% Cabernet Sauvignon, 22% Merlot, 8% Malbec, 8% Cabernet Franc	UPC	696852187060
Aging	8 months		
Oak	French and American		
Vegan	Yes		
Ageability	Enjoy now or cellar up to 7 years		
Alcohol	13.6%		
Residual Sugar	0.86 g/L		
pH	3.83		
Total Acidity	5.89 g/L		
Brix at Harvest	24.1 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, select private liquor stores in Alberta and Saskatchewan		