

# 2025

HESTER CREEK



## OLD VINE PINOT BLANC



### HARVEST & VITICULTURE REPORT

The 2025 season at Hester Creek will go down as arguably one of the best vintages the Okanagan Valley has seen to date. The season was the perfect union of growing conditions; consistent heat with no extremes, low disease pressure, no spring frost and Growing Degree Days (GDD) of 1859, the highest ever recorded in the Okanagan Valley. Early bud break coupled with warm summer days allowed the grapes to reach full phenolic ripeness and retain acidity, producing wine that is balanced with intense flavour. The vineyards that were damaged during the winters of 2023 and 2024 were able to recover and produce beyond expectation and favourable growing conditions yielded a larger than average harvest of exceptional fruit. The 2025 harvest started on Aug 27 with Gewürztraminer for our Ti Amo and finished Nov 6 with Syrah. After the challenging 2023 and 2024 growing seasons, this spectacular 2025 harvest is the vintage we were all hoping for.

### WINEMAKING

Fresh and fragrant, the crop for this 2025 Old Vine Pinot Blanc was grown exclusively on our Golden Mile Bench vineyard. The grapes were hand harvested from our historic block 4 on September 18, 2025, and destemmed and pressed that same day. The resulting juice was cold settled for one day before being racked and inoculated to stainless steel tanks to undergo fermentation. Once the wine was fermented to the desired dryness, it was further aged in stainless steel tanks for an additional three months before being bottled on January 21, 2025. This 2025 vintage presents a dry white wine that preserves the lush aromas and flavours of the outstanding 2025 growing season in the Okanagan valley.

### TASTING NOTES

Aromas of fresh baked apple pie, lemon and a hint of nutmeg on the nose are followed up with a full palate of peach and lemon curd. Pair with oat crusted steelhead and a lemon maple butter sauce.

Harvest Date	September 18, 2025	Winery Price	\$22.99 (BC+tax)
Bottling Date	January 21, 2026	CSPC	467316
Grape Variety	100% Pinot Blanc	UPC	626037001126
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	13.2%		
Residual Sugar	3.0 g/L		
pH	3.35		
Total Acidity	7.04 g/L		
Brix at Harvest	20.4 average		
Availability	Wine Shop, Bench Club, online, grocery stores, restaurants, private liquor stores, select private liquor stores in Alberta		

### FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.