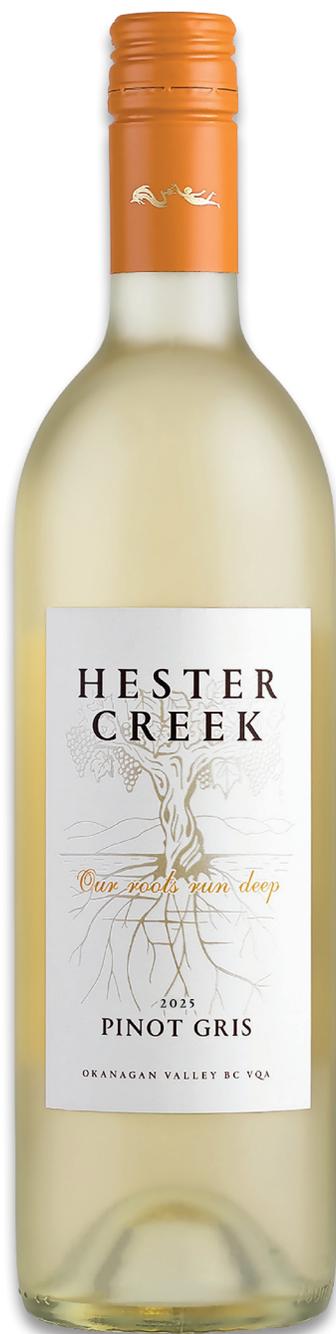


2025

HESTER CREEK



PINOT GRIS



FOUNDATION WINES

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

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

This bright and refreshing Pinot Gris is an exceptional mix of both estate grown fruit from our historic block 5 and fruit sourced from trusted growers in the South Okanagan Valley. Hand harvesting began mid August and continued to mid September. The grapes were destemmed and then gently pressed for optimal juice extraction, which was cold settling of two days before being racked into stainless steel tanks and inoculated. Once in tank, the wine underwent a slow cool ferment for 23 days until it the desired dryness was achieved. It was then aged a further three months in stainless steel tanks. It was cross blended, filtered and bottled in January of 2026. 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

Lifted aromas of green apple, melon, cantaloupe and a hint of anise greet you on the nose. A full mouthfeel showcases dry Asian pear, apricot, honeycomb and almond with a hint of citrus on the finish. This wine would pair nicely with calamari and lemon tzatziki.

Harvest Date	August 31, September 7,14,19, 2025	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 20, 2026	CSPC	560037
Grape Variety	100% Pinot Gris	UPC	626037002017
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.7%		
Residual Sugar	1.6 g/L		
pH	3.44		
Total Acidity	6.76 g/L		
Brix at Harvest	21.7 average		
Availability	Wine Shop, Bench Club, online, grocery stores, restaurants, private liquor stores, BC liquor stores, select private liquor stores and restaurants in Alberta		