

# 2025

HESTER CREEK



## ROSÉ CABERNET FRANC



### 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 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 with favourable growing conditions yielding a larger than average harvest of exceptional fruit. The 2025 harvest started on August 27 with Gewürztraminer for our Ti Amo and finished November 6 with Syrah. After the challenging 2023 and 2024 growing seasons, this spectacular 2025 harvest is the vintage we were all hoping for.

### WINEMAKING

Our unique Rosé is made from 100% Cabernet Franc grapes that were sourced from growers in the South Okanagan. The grapes were hand harvested at the end of September. Upon arrival at the winery, the grapes were destemmed and then underwent a short maceration of three days to bring out the iconic hue of this Hester Creek favourite. Once crushed, the wine was cold settled and racked into stainless steel for a slow cool fermentation of 25 days. The winemaker was careful to leave a small amount of residual sugar to ensure a luscious mouthfeel for which the wine is well known. The wine was then cross blended, filtered and bottled on February 13, 2026.

### TASTING NOTES

The nose is bright with strawberry, rhubarb, ripe raspberry and pomegranate. The palate is full, showcasing ripe strawberry, rhubarb, a hint of cinnamon stick. This slightly off dry offering would pair well with a fennel salami, spicy sopressata and Saint Agur blue cheese.

Harvest Date	September 22-25, 2025	Winery Price	\$22.99 (BC+tax)
Bottling Date	February 13, 2026	CSPC	776500
Grape Variety	100% Cabernet Franc	UPC	626990160793
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.9%		
Residual Sugar	4.50 g/L		
pH	3.54		
Total Acidity	6.68 g/L		
Brix at Harvest	22.95 average		
Availability	Wine Shop, Bench Club, Online, select BC grocery stores, BC private and government liquor stores		