

2025

HESTER CREEK



CHARACTER WHITE



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

This aromatic and fresh 2025 Character White is composed of Gewürztraminer, Pinot Gris and Chardonnay. The grapes were sourced from both our estate and reputable growers throughout the South Okanagan Valley. Harvest occurred from late August to mid September. Each varietal was hand harvested at the perfect ripeness, destemmed and pressed. The juice was then cold settled for two days and raked into stainless steel tanks. Each varietal was cool fermented separately for 23 days utilizing the Aromaloc to help preserve the lush aromatics and flavours of this outstanding vintage. Once fermentation was complete, the wines were blended together and aged a further three months in stainless steel tanks. The wine was filtered and bottled on January 20th, 2026.

TASTING NOTES

The nose showcases aromatic quince, rose petal, orange rind and lychee nut. A slight minerality on a palate of honeydew and peach pairs nicely with Asian cuisine and it's multitude of flavours.

Harvest Date	August 28-September 19, 2025	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 20, 2026	CSPC	158147
Grape Variety	40% Pinot Gris, 30% Gewürztraminer, 30% Chardonnay	UPC	626990112211
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.0%		
Residual Sugar	9.2 g/L		
pH	3.38		
Total Acidity	6.98 g/L		
Brix at Harvest	20.7 average		
Availability	Wine Shop, Bench Club, Online, BC restaurants, select BC grocery stores, BC private and government liquor stores		