

2025

HESTER CREEK



OLD VINE PINOT BLANC



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 fresh and fragrant 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, destemmed and pressed that same day. The resulting juice was cold settled for one day before being racked into stainless steel tanks. The Aromaloc was utilized during a slow cool fermentation to help preserve the lush aromatics and flavours of this outstanding vintage. The wine was filtered, blended and bottled on January 21, 2026.

TASTING NOTES

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

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| 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 |
| Vegan | Yes | | |
| 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, BC restaurants, select BC grocery stores, BC private liquor stores, Alberta liquor stores | | |