

2025

HESTER CREEK



PINOT GRIS VIOGNIER



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 2025 Pinot Gris Viognier is a blend of grapes sourced from our Golden Mile Bench estate and several well-respected growers in the south Okanagan. It was hand harvested over several days from August to mid September. As the grapes arrived for processing, they were destemmed, gently pressed and then cold settled for 2 days prior to being racked into stainless steel tanks. Each variety was cool fermented separately. The resulting wine was then aged a further four months in tank before being blended. It was cross blended, filtered and bottled on February 12, 2026.

TASTING NOTES

Fresh lifted aromas of lime zest, tangerine, and anise precede fresh green apple, citrus and mineral notes on the palate framed by a vibrant acidity. This wine would pair nicely with a green Thai curry and prawns.

Harvest Date	August 31-October 16, 2025	Winery Price	\$21.99 (BC+tax)
Bottling Date	February 12, 2026	CSPC	17365
Grape Variety	70% Pinot Gris, 30% Viognier	UPC	626990222101
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	13.0%		
Residual Sugar	9.7 g/L		
pH	3.50		
Total Acidity	7.10 g/L		
Brix at Harvest	22.30 average		
Availability	Wine Shop, Bench Club, Online, Save On Foods		

FOUNDATION WINES

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