

# 2025

HESTER CREEK



## SAUVIGNON 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

The 2025 Sauvignon Blanc was hand harvested on September 6 and 7 from well respected growers in the South Okanagan Valley. The grapes were destemmed, gently pressed for optimal juice extraction, cold settled for two days and 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. It was then aged a further three months in stainless steel tanks. The wine was cross blended, filtered and bottled on January 22, 2026.

### TASTING NOTES

Aromas of fresh cut grass, juniper, pear and lime lead to a palate brimming with citrus rind, crisp dry apple and gooseberry. Pair with pistachio crusted ling Cod.

Harvest Date	September 6,7, 2025	Winery Price	\$21.99 (BC+tax)
Bottling Date	January 22, 2026	CSPC	669452
Grape Variety	100% Sauvignon Blanc	UPC	696852187114
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.2%		
Residual Sugar	1.89 g/L		
pH	3.36		
Total Acidity	7.10 g/L		
Brix at Harvest	21.2 average		
Availability	Wine Shop, Bench Club, Online, BC restaurants, select BC grocery stores, BC private liquor stores, Alberta liquor stores.		