

2025

HESTER CREEK



TI AMO



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

After a brief hiatus, Hester Creek is excited to welcome the crowd-pleasing Ti Amo back into the 2025 lineup. This light and vibrant sparkling is composed of Gewürztraminer, Pinot Gris and Muscat. All three varietals were hand-harvested at the end of August from both our Golden Mile Bench estate and trusted growers across the south Okanagan. After a whole cluster press, the juice was cold settled for two days before being racked. Each varietal was separately cool fermented for 25 days. They were then blended and re-fermented in the Charmat method for a period of six weeks to retain the lively effervescence. The wines were cold-bottled on February 16. The resulting sparkling wine is crafted to be fruity, floral and fun.

TASTING NOTES

This lively 2025 Ti Amo presents with abundant bubbles and aromas of lychee, orange rind and a hint of almond extract, rose water and tarragon. The palate is fresh and fruit-forward, with a slightly creamy texture, featuring ripe apricot, white peach, and a hint of fresh ginger. Pair this wine with a baked brie appetizer or enjoy on its own.

Harvest Date	August 28-30, 2025	Winery Price	\$24.99 (BC+tax)
Bottling Date	January 16, 2026	CSPC	101422
Grape Variety	50% Gewürztraminer, 41% Pinot Gris, 9% Muscat	UPC	626990222125
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	11.5%		
Residual Sugar	13.2 g/L		
pH	3.10		
Total Acidity	6.40 g/L		
Brix at Harvest	20.0 average		
Availability	Wine Shop, Bench Club, Online, BC restaurants, BC private liquor stores		