

2025

HESTER CREEK



OLD VINE TREBBIANO



SOURCE COLLECTION

A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

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 Winery is happy for the return of our Old Vine Trebbiano. Trebbiano thrives on Block 16 of our historic Golden Mile Bench estate vineyard. After a couple of challenging growing seasons, the vineyard has recovered remarkably well and produced beyond our expectations. The grapes were hand harvested, destemmed and pressed on September 20, 2025. The resulting juice was then cold settled for one day before being racked into stainless steel tanks. The wine was cool fermented for 31 days and aged a further three months in tank. It was then cross blended, filtered and bottled on February 26, 2026.

TASTING NOTES

Lifted aromas of melon, bosc pear, and citrus rind lead into a round mouthfeel of honeysuckle, pear and lemon cream pie. An outstanding pairing for steamed mussels and clams.

Harvest Date	September 20, 2025	Winery Price	\$26.99 (BC+tax)
Bottling Date	February 26, 2026	CSPC	54031
Grape Variety	100% Trebbiano	UPC	626990125341
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.9%		
Residual Sugar	5.09 g/L		
pH	3.25		
Total Acidity	7.52 g/L		
Brix at Harvest	22.30 average		
Availability	Wine shop, Bench Club, Online, grocery, BC private and government liquor stores		