

# 2024

HESTER CREEK



## PETIT VERDOT MALBEC



### STORIED SERIES

These fine wines tell the unique story of their distinctive terroir, meticulous viticulture and innovative winemaking practices at Hester Creek.

### HARVEST & VITICULTURE REPORT

The 2024 vintage from Hester Creek was sourced from just south of the border in the Columbia Valley American Viticultural Area (AVA). This AVA and its sub-AVAs were chosen for the proximity and similarities to the South Okanagan with respect to terroir, varietals and viticultural history. We chose the vineyard blocks based on our quality standards and all the winemaking was done in-house by our winemaking team. Across the sub-AVAs, bud break began in late March with a cool spring. By July, temperatures climbed to above average and balanced out the Growing Degree Days. The season produced large grape clusters with small berry sizes, leading to great quality fruit for winemaking. Each cluster of grapes for Hester Creek was hand harvested, starting with our Sauvignon Blanc on September 2, and ending with Cabernet Sauvignon on October 11. The grapes were brought to our crush pad in recyclable containers and hand sorted by our team before continuing the winemaking process.

### WINEMAKING

The grapes were hand picked from Red Mountain AVA, located in the Columbia Valley. Each cluster was hand harvested and immediately transported in temperature-controlled trucks to our crush pad. Upon arrival, the grapes were hand sorted, destemmed and cold soaked for two days. The Petit Verdot and Malbec were co-fermented for 18-day days. Malolactic fermentation was encouraged to bring out the rich textures. The wine was then pressed off the skins and cross blended before being aged for 13 months in a combination of American and French oak. The wine was racked, blended, and bottled on February 27, 2026.

### TASTING NOTES

Heady floral aromas of violets, dark fruits of blackberry, blueberry and fresh fig precede notes of pencil shavings and cedar. This wine is complex on the pallet starting with slightly grippy tannins, white pepper, blackberry, espresso, toffee, cinnamon and clove. Pair this wine classically with a marbled AAA Canadian Ribeye with a peppercorn sauce.

Harvest Date	October 8, 2024	Winery Price	\$29.99 (BC+tax)
Bottling Date	February 11, 2026	CSPC	663506
Grape Variety	67% Petit Verdot, 33% Malbec	UPC	696852187121
Vegan	Yes		
Aging	14 months		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	14.5%		
Residual Sugar	0.05 g/L		
pH	3.79		
Total Acidity	7.53 g/L		
Brix at Harvest	24.3 average		
Availability	Wine Shop, Bench Club, Online		