

# 2025

HESTER CREEK



## RIESLING



### 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 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 grapes for this vintage were sourced from trusted growers in the south Okanagan. They were hand harvested on October 17, 2025 and immediately transported to the winery where they were destemmed and gently crushed the same day. The wine was cold settled for one day before being racked into stainless steel tanks. After a slow cool fermentation for 36 days the wine was aged a further 2 two months in tank. The wine was cross blended, filtered and bottled on February 26, 2026.

### TASTING NOTES

Aromas of crisp apple, honeysuckle, lavender and melon lead to flavours of honey crisp apple, honeydew melon and rue flower. Our Riesling is an ideal accompaniment to sweet and sour prawns and all oriental cuisine.

Harvest Date	October 17, 2025	Winery Price	\$24.99 (BC+tax)
Bottling Date	February 26, 2026	CSPC	669849
Grape Variety	100% Riesling	UPC	696852228152
Vegan	Yes		
Ageability	Enjoy now or cellar up to 3 years		
Alcohol	12.9%		
Residual Sugar	10.1 g/L		
pH	3.20		
Total Acidity	8.15 g/L		
Brix at Harvest	22.55 average		
Availability	Wine Shop, Bench Club, Online		