

2025

HESTER CREEK



ROSÉ PINOT NOIR



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

Hester Creek's Provencal-style 100% Pinot Noir Rosé is a true expression of the South Okanagan. The grapes come exclusively from one vineyard in the south Okanagan where they are grown and harvested to our specifications. On September 15, the grapes were hand harvested, transported to the winery and destemmed that same day. The grapes were then rested for three hours on their skins to extract the defining, yet subtle hue typical of a Provence-style wine. The wine was gently pressed off and cold settled for two days, racked into stainless steel tanks and cool fermented for 30 days. The wine was further aged for over four months in tank before being filtered and then bottled on February 13, 2026.

TASTING NOTES

Aromas of tart strawberry, currant and rhubarb lead to a fresh crisp mouth filling palate with hints of caramel, rhubarb pie. Vibrant acidity lends itself to a food pairing of a classic Niçoise salad.

Harvest Date	September 15, 2025	Winery Price	\$27.99 (BC+tax)
Bottling Date	February 13, 2026	CSPC	356978
Grape Variety	100% Pinot Noir	UPC	696852043786
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.9%		
Residual Sugar	1.00 g/L		
pH	3.43		
Total Acidity	6.40 g/L		
Brix at Harvest	22.8 average		
Availability	Wine Shop, Bench Club, Online		