

# 2025

HESTER CREEK



## VIOGNIER



### 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

This 2025 vintage was sourced exclusively from the south Okanagan Valley. The grapes were hand harvested on October 15 and 16, 2025 and transported to the winery the same day where they were destemmed and gently crushed. After being cold settled for one day, the wine was racked into stainless steel tanks. After racking, the wine went through a slow cool fermentation for 37 days. The wine was aged a further two months in tanks before being cross blended, filtered and bottled on March 11, 2026.

### TASTING NOTES

Lifted floral aromas, honeysuckle, kiwi and sweet melon on the nose lead to a clean crisp palate with exotic flavours of papaya, mango and candied ginger. This wine pairs very nicely with Indian cuisine.

Harvest Date	October 15-16, 2025	Winery Price	\$24.99 (BC+tax)
Bottling Date	March 11, 2026	CSPC	750877
Grape Variety	100% Viognier	UPC	626990222057
Vegan	Yes		
Ageability	Enjoy now or cellar up to 3 years		
Alcohol	12.9%		
Residual Sugar	6.00 g/L		
pH	3.40		
Total Acidity	7.10 g/L		
Brix at Harvest	23.4 average		
Availability	Wine Shop, Bench Club, Online		