

# 2023

HESTER CREEK



## CHARACTER WHITE



### FOUNDATION WINES

Our Roots Run Deep, with wines founded in great quality and value, born of this unique place in the Okanagan Valley.

### HARVEST & VITICULTURE REPORT

The winter of 2022 set up less-than-ideal projections for 2023; however, the 2023 growing season at Hester Creek was everything that one could hope for in producing outstanding grapes for our wines. Growing Degree Days (GDD) reached 1835, making it the highest accumulation of GDDs for the months of April through August. Harvest began earlier than usual on August 25th with Pinot Noir and ended on October 1st with Cabernet Sauvignon. This compacted season became a story of quality over quantity and allowed our winemaking team to create new wines for our portfolio, craft variations of existing wines and use techniques like whole cluster pressing on 90% of our white wines and allowing for extended maceration periods on our red wines. Overall, the Hester Creek wine coming out of the 2023 season is an example of excellence rooted in the South Okanagan terroir.

### WINEMAKING

In 2023, our winemaking team created a new iteration of our traditional Character White by shifting the blend to a majority of Gewürztraminer and a portion of Pinot Gris. The grapes were hand harvested on the 28th and 31st of August before being whole cluster pressed and co-fermented to enhance the complexity of the wine. Once fermented, the wine was aged for four months in stainless steel tanks and bottled on January 18, 2024.

### TASTING NOTES

Deliciously characteristic of the South Okanagan terroir, our 2023 Foundation Series Character White expresses delicate aromas of rose water, lychee, fresh ginger and ripe melon. An exotic, slightly off-dry palate of honeycomb, lychee and roasted fennel evolve into an elegant finish to make this the wine of choice for pairing with a caramelized onion and Gruyère tart.

|                 |  |              |                  |
|-----------------|--|--------------|------------------|
| Harvest Date    | August 28 and 31, 2023                                       | Winery Price | \$19.99 (BC+tax) |
| Bottling Date   | January 18, 2024   | CSPC         | 158147           |
| Grape Variety   | 70% Gewürztraminer, 30% Pinot Gris                           | UPC          | 626990112211     |
| Vegan           | Yes  |              |                  |
| Ageability      | Enjoy now or cellar up to 2 years                            |              |                  |
| Alcohol         | 12.2%  |              |                  |
| Residual Sugar  | 7.2 g/L  |              |                  |
| pH              | 3.3  |              |                  |
| Total Acidity   | 6.3 g/L  |              |                  |
| Brix at Harvest | 21.3 average   |              |                  |
| Availability    | Wine Shop, Bench Club, online, BC liquor stores, restaurants |              |                  |

