

2023

HESTER CREEK



CHARDONNAY



SOURCE COLLECTION

A source of inspiration, these wines represent the treasured qualities of our rare Old Vine vineyard and that of our select South Okanagan growers.

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

The grapes for our 2023 Chardonnay were hand harvested from two South Okanagan vineyards. Each bunch was hand sorted and whole cluster pressed to retain the best quality of the juice and showcase the terroir. The juice was cold settled for five days prior to fermentation and the resulting wine was aged for 10 months in exclusively French oak. A weekly bâtonnage took place in a combination of new and neutral oak barrels, giving the Chardonnay a layered complexity that will allow it to age over the next five years.

TASTING NOTES

A combination of aromas greets the nose from crisp Bartlett pear to smooth vanilla bean and zesty citrus. The palate features delicate Meyer lemon notes layered onto light toast with a rich, mouth-filling crème brûlée finish. Pair the 2023 Chardonnay alongside a smoked sable fish with lemon beurre blanc.

Harvest Date	August 28-29, 2023	Winery Price	\$24.99 (BC+tax)
Bottling Date	August 7, 2024	CSPC	467258
Grape Variety	100% Chardonnay	UPC	626037001096
Vegan	Yes		
Aging	10 months, 100% French oak		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	12.7%		
Residual Sugar	1.5 g/L		
pH	3.40		
Total Acidity	7.0 g/L		
Brix at Harvest	21.5 average		
Availability	Wine Shop, Bench Club, online, select fine wine stores and grocery stores in BC		

