

2023

HESTER CREEK



OLD VINE PINOT BLANC



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

Our 2023 vintage of Old Vine Pinot Blanc was made in traditional Hester Creek fashion with the grapes being hand harvested from Blocks 4 and 9 of our historic Golden Mile Bench estate vineyard. This year, the grapes were whole cluster pressed, a method which leads to a more age-worthy wine as it prevents the juice from oxidizing prematurely. The wine went through a long, cool fermentation lasting for 23 days at 12°C in stainless steel tanks. Once the wine was fermented to the desired dryness, it was left to age in stainless steel tanks for an additional four months before being bottled on January 18, 2024.

TASTING NOTES

Reflective of our Golden Mile Bench estate terroir, our 2023 Old Vine Pinot Blanc offers an essence of elegance adorned with well-layered aromas and flavours. The nose presents notes of nectarine, pear and a light, herbal vibrancy. The palate leads with fresh acidity that rounds into bright apricot and a long finish making this wine compatible with a delicate seafood linguine and lemon cream sauce.

Harvest Date	September 5-7, 2023	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 18, 2024	CSPC	467316
Grape Variety	100% Pinot Blanc	UPC	626037001126
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.9%		
Residual Sugar	2.1 g/L		
pH	3.3		
Total Acidity	7.0 g/L		
Brix at Harvest	22.4 average		
Availability	Wine Shop, Bench Club, online		

