

2023

HESTER CREEK



ROSÉ CABERNET FRANC



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

Made using Cabernet Franc grapes and hand harvested from three primary vineyards in the South Okanagan, our 2023 Rosé Cabernet Franc was created through a short maceration of three days to bring out the iconic hue of this Hester Creek favourite. For this vintage, our winemakers made the decision to eliminate any fining agents and use the natural process of settling the wine. Once settled, the wine was racked off its lees and fermented for 30 days at 12°C leaving a small amount of residual sugar in the resulting wine to create the luscious mouthfeel for which it is known.

TASTING NOTES

Ruby to the eyes, nose and palate, our 2023 Rosé Cabernet Franc brings forth memorable aromas of strawberry, candied rhubarb and ripe raspberry which lead into a luscious palate of rich strawberry and cranberry flavours with a suggestion of white pepper. The sensory experience of drinking this 2023 vintage can be enhanced by pairing it with a black olive tapenade.

Harvest Date	September 17-18, 2023	Winery Price	\$19.99 (BC+tax)
Bottling Date	January 19, 2024	CSPC	776500
Grape Variety	100% Cabernet Franc	UPC	626990160793
Vegan	Yes		
Ageability	Enjoy now, or cellar up to 2 years		
Alcohol	12.8%		
Residual Sugar	8.2 g/L		
pH	3.3		
Total Acidity	6.5 g/L		
Brix at Harvest	22.3 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, BC liquor stores, select private liquor stores in Alberta		

