

2023

HESTER CREEK



ROSÉ NOIR



STORIED SERIES

Each of these small lot wines tell a unique story of its meticulous, sustainable viticulture, its distinctive terroir, and innovative and careful winemaking practices.

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 Rosé Noir is made entirely from Pinot Noir Clone 777 grapes which were the first to be hand harvested in the 2023 season. After hand sorting the grapes, they went straight to press where they rested for three hours to extract the defining, yet subtle hue typical of a Provence-style wine. The grapes were whole berry and whole cluster pressed to retain all the fresh characteristics of the fruit before being fermented to dryness. Our winemakers made the choice to age the wine on fine lees for three months to draw out decadent strawberry and cream notes before being bottled on February 8, 2024.

TASTING NOTES

Our 2023 Rosé Noir sets a new standard for elegance with its traditionally pale hue and delicate aromas of pink grapefruit, cranberry and dried strawberry. A crisp entry on the palate displays notes of fresh raspberry, with a touch of grapefruit on the midpalate and a supple texture reminiscent of strawberries and cream on the finish. Pair this wine with a summer salade niçoise or a steamed bowl of mussels in a garlic white wine sauce.

Harvest Date	August 26, 2023	Winery Price	\$27.99 (BC+tax)
Bottling Date	February 8, 2024	CSPC	356978
Grape Variety	100% Pinot Noir	UPC	696852043786
Clone	777		
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	11.7%		
Residual Sugar	1.7 g/L		
pH	3.3		
Total Acidity	6.9 g/L		
Brix at Harvest	19.1 average		
Availability	Wine Shop, Bench Club, online		

