

# 2023

HESTER CREEK



## VIOGNIER



### 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 2023 Viognier was hand harvested from two South Okanagan vineyards to bring out the best of the South Okanagan terroir before being whole cluster pressed to extract a clean and deliciously aromatic juice. A 27-day cold fermentation at 12°C in stainless steel was conducted to enhance the bright aromatics and highlight the full and refreshing mouthfeel. After fermentation, the Viognier was aged for five months in stainless steel tanks before being bottled in early February of 2024.

### TASTING NOTES

With medium plus intensity, aromas of tangerine, ripe apricot and orange blossom drift to the nose, enticing the drinker to sip a wine brimming with delicate notes of bright Okanagan stone fruits, a hint of fennel fronds and a crisp finish with a streak of minerality. This memorable wine can be enjoyed on its own or perhaps alongside a dish of Pacific lingcod.

Harvest Date	September 10 and 16, 2023	Winery Price	\$23.99 (BC+tax)
Bottling Date	February 7, 2024	CSPC	750877
Grape Variety	100% Viognier	UPC	626990222057
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.2%		
Residual Sugar	6.5 g/L		
pH	3.5		
Total Acidity	8.1 g/L		
Brix at Harvest	22.3 average		
Availability	Wine Shop, Bench Club, online		

