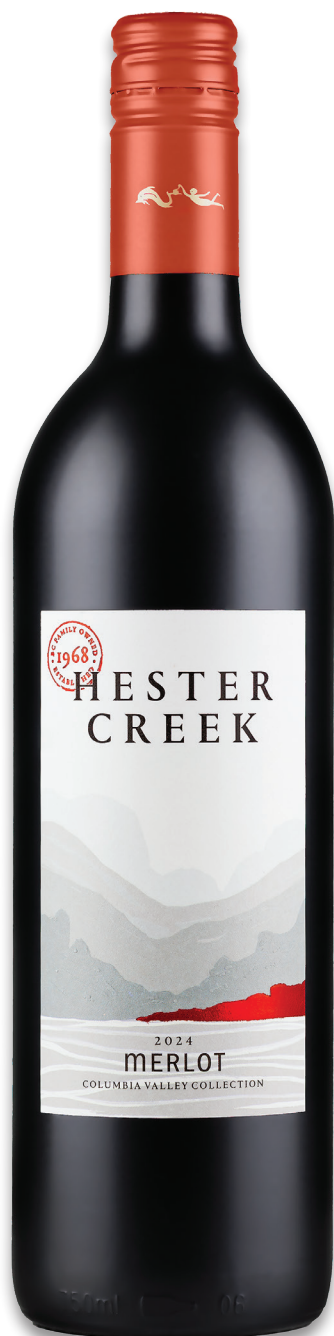


2024

HESTER CREEK



MERLOT



COLUMBIA VALLEY COLLECTION

This limited collection showcases the value of well-crafted wines made with quality grapes from the prestigious Columbia Valley wine region.

HARVEST & VITICULTURE REPORT

The 2024 vintage from Hester Creek was sourced from just south of the border in the Columbia Valley American Viticultural Area (AVA). This AVA and its sub-AVAs were chosen for the proximity and similarities to the South Okanagan with respect to terroir, varieties and viticultural history. We chose the vineyard blocks based on our quality standards and all the winemaking was done in-house by our winemaking team. Across the sub-AVAs, bud break began in late March with a cool spring. By July, temperatures climbed to above average and balanced out the Growing Degree Days. The season produced large grape clusters with small berry sizes, leading to great quality fruit for winemaking. Each cluster of grapes for Hester Creek was hand harvested, starting with our Sauvignon Blanc on September 2, and ending with Cabernet Sauvignon on October 11. The grapes were brought to our crush pad in recyclable containers and hand sorted by our team before continuing the winemaking process.

WINEMAKING

Between the hours of 4:00am and 9:00am each day, the 2024 Merlot was hand harvested in the Red Mountain AVA and loaded onto temperature-controlled trucks to be brought to the Hester Creek crush pad. Once here, our winemaking team hand sorted the bunches, and the destemmed grapes were cold soaked for two days prior to inoculation. After a 10-day fermentation, the wine was encouraged through malolactic fermentation to bring out the rich textures of the wine. It was then pressed off the skins and cross blended before being aged for eight months in a combination of American and French oak. The wine was racked, blended and bottled on June 19, 2025.

TASTING NOTES

Aromas of mulberry, ripe cherry, sagebrush, and cacao, followed by a soft full palate laden with dark chocolate, blackberry and vanilla. Pair with classic spaghetti Bolognese.

Harvest Date	September 19, 2024	Winery Price	\$19.99 (BC+tax)
Bottling Date	June 19, 2025	CSPC	304522
Grape Variety	100% Merlot	UPC	696852187046
Aging	8 months		
Oak	French and American		
Vegan	Yes		
Ageability	Enjoy now or cellar up to 5 years		
Alcohol	13.7%		
Residual Sugar	0.17 g/L		
pH	3.69		
Total Acidity	6.07 g/L		
Brix at Harvest	23.0 average		
Availability	Private liquor stores, select private liquor stores in Alberta and Saskatchewan		

