

2024

HESTER CREEK



## PINOT GRIS VIOGNIER



### 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, varietals 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

Both the Pinot Gris and Vignier grapes were hand harvested in the Columbia Valley AVA. They were brought to the Hester Creek crush pad the same day as picking in temperature-controlled trucks for our winemakers to craft into wine. The grapes were hand sorted, destemmed and cold settled for two days at 12°C. The Pinot Gris and Vignier were fermented separately for 20 days each before they were racked and cross blended to age together for the next five months. The final wine was bottled on March 12, 2025.

### TASTING NOTES

The first impression brings notes of lemon lime to the nose with a citrus zest leading into stone fruit and light violets. The palate is crisp, clean and refreshing with full, rounded notes of peaches, ripe nectarines and wildflower nectar. A delightful wine that can be enjoyed on its own or paired with a deliciously fresh summer berry salad.

|                 |                                      |      |              |
|-----------------|--------------------------------------|------|--------------|
| Harvest Date    | September 23-29 and October 1, 2024  | CSPC | 248573       |
| Bottling Date   | March 11, 2025                       | UPC  | 696852043854 |
| Grape Variety   | 70% Pinot Gris, 30% Vignier          |      |              |
| Vegan           | Yes                                  |      |              |
| Ageability      | Enjoy now or cellar up to 2 years    |      |              |
| Alcohol         | 12.7%                                |      |              |
| Residual Sugar  | 10.0 g/L                             |      |              |
| pH              | 3.27                                 |      |              |
| Total Acidity   | 6.71 g/L                             |      |              |
| Brix at Harvest | 20.2 average                         |      |              |
| Availability    | Unique to select Save-On-Foods in BC |      |              |

