

2024

HESTER CREEK



RIESLING



STORIED SERIES

These fine wines tell the unique story of their distinctive terroir, meticulous viticulture and innovative winemaking practices at Hester Creek.

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

The grapes for our 2024 Riesling were farmed in the Ancient Lakes AVA of the Columbia Valley. They were hand harvested on October 1 and loaded into temperature-controlled trucks to be delivered to the Hester Creek crush pad that same day. Our winemaking team hand sorted the clusters, destemmed them and whole berry pressed the juice off the skins. The juice was cold settled for two days, racked off lees and inoculated. It was then fermented for 20 days racked and aged for five months in stainless steel tanks. The resulting wine was bottled on February 7, 2025.

TASTING NOTES

A mélange of aromas greets the nose with touches of green apple, apricot, white peach and a hint of minerality. On the palate, crisp notes of citrus fruits blend with bright apple to create a mouthwatering tartness. A dish of sweet and sour chicken with chilli-ginger vegetable skewers would make an excellent pairing for this wine.

Harvest Date	October 1, 2024	Winery Price	\$24.99 (BC+tax)
Bottling Date	February 7, 2025	CSPC	355385
Grape Variety	100% Riesling	UPC	696852043908
Vegan	Yes		
Ageability	Enjoy now or cellar up to 3 years		
Alcohol	12.2%		
Residual Sugar	3.5 g/L		
pH	3.19		
Total Acidity	7.58 g/L		
Brix at Harvest	22.2 average		
Availability	Wine Shop, Bench Club, online		