

2024

HESTER CREEK



ROSÉ CABERNET FRANC



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

To craft our signature Rosé, we sourced 100% Cabernet Franc grapes from the Columbia Valley AVA, with the majority of the grapes coming from Red Mountain AVA and Horse Heaven Hills AVA. Each cluster was hand harvested before being transported to Hester Creek's crush pad in temperature-controlled trucks. The grapes were hand sorted by our team, destemmed and cold soaked on the skins for three days to extract the vibrant ruby tone. The wine underwent 21 days of fermentation before being racked, cross blended and aged for four months in stainless steel tanks. We bottled the 2024 vintage on January 23, 2025.

TASTING NOTES

This vintage displays a brilliant profile with luscious aromas of pink grapefruit, cherry and stewed strawberry. On the palate, these characteristics are mirrored with ripe cherry, strawberry and an added touch of rhubarb and cream soda. A delicious wine to enjoy on its own, or pair with a gourmet spread of spicy salami and strong cheeses.

Harvest Date	September 9, 13 and 14, 2024	Winery Price	\$22.99 (BC+tax)
Bottling Date	January 23, 2025	CSPC	248578
Grape Variety	100% Cabernet Franc	UPC	696852043878
Vegan	Yes		
Ageability	Enjoy now, or cellar up to 2 years		
Alcohol	12.0%		
Residual Sugar	6.0 g/L		
pH	3.41		
Total Acidity	6.20 g/L		
Brix at Harvest	22.3 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, BC liquor stores, select private liquor stores in Alberta		

