



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

This vintage of Viognier was sustainably farmed in the Goose Gap AVA, hand harvested and brought to the crush pad at Hester Creek in temperature-controlled trucks. Once here, our winemaking team hand sorted the grapes, destemmed them and sent them as whole berries to our fermentation tanks where they were cold settled for two days. We racked off the juice lees and inoculated the wine to be fermented for 20 days. After racking and cross blending the resulting wine, it was aged for five months and bottled on February 5, 2025.

TASTING NOTES

True to the style of Viognier, the aromas present full notes of ripe apricot and white peach with light hints of florals and white pepper. The palate is brimming with stone fruits, a touch of roasted fennel and a streak of minerality on the finish. Enhance your tasting experience by pairing the Viognier with flavourful Indian dishes, like a butter chicken or veggie korma.

Harvest Date	September 27-29 and October 1, 2024	Winery Price	\$23.99 (BC+tax)
Bottling Date	February 5, 2025	CSPC	248589
Grape Variety	100% Viognier	UPC	696852043871
Vegan	Yes		
Ageability	Enjoy now or cellar up to 2 years		
Alcohol	12.9%		
Residual Sugar	6.7 g/L		
pH	3.32		
Total Acidity	7.83 g/L		
Brix at Harvest	23.0 average		
Availability	Wine Shop, Bench Club, online, grocery stores, private liquor stores, BC liquor stores, select private liquor stores in Alberta		