



VIOGNIER

2016

TASTING NOTES— Blended from two separate vineyards, this wine is a reflection of the different aroma and flavours from our cooler Naramata vineyard blended with our warmer Osoyoos vineyard. On the nose, green lime rind notes are overlaid with rose petal, tangerine and ripe apricot. On the palate, rich flavours of ripe apricot, tangerine peel, and guava balanced with a citrus acid backbone. This wine will pair well with roast root vegetables, Moroccan spiced dishes and umami meats like shellfish, salmon or pork.

SILVER— 2018 Okanagan Life Best of BC Wine Awards

SILVER— 2017 Cascadia Wine Competition

SILVER— 2017 Selections Mondiales des Vins Canada

91 POINTS— John Schreiner, September 8th, 2017

90 POINTS— Liam Carrier (IconScores.ca), December 30th 2017

WINEMAKER'S NOTES—

GRAPE VARIETIES: 95% Viognier, 5% Pinot Gris

PRODUCTION SIZE: 900 Cases

ALCOHOL: 13.5%

SWEETNESS: 7.4 g/L

AGING: Stainless Steel

REGION: Osoyoos & Naramata Bench, Okanagan Valley

SOIL TYPE: Loamy Silt

AGE OF VINES: 7-13 Years

HARVEST DATE: September, 2016

BOTTLING DATE: February, 2017

CSPC: +425751

UPC: 626990243083

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WINERY & TASTING ROOM

1775 Naramata Rd.

Penticton BC, Canada, V2A 8T8

(250) 490.4965

SALES OFFICE

Suite 500-525 Seymour St.

Vancouver BC, Canada, V6B 3H7

(604) 683.6040