

# BENCH1775®

Wine Club

## 2018 WHITE MERITAGE

White Meritage is a traditional blend of Sauvignon Blanc (65%) and Semillon (35%). The fruit for this white Bordeaux inspired wine was harvested from Oliver (Semillon) and our own Bench 1775 estate vineyard (Sauvignon Blanc). This wine spent 4 months in new French oak with minimal lees contact and partial malo-lactic fermentation.

Lots of papaya, pineapple, citrus, and herbaceous notes along with vanilla lemon curd/pie on the nose. Medium weight, with a soft mid-palate with flavors of lime, guava, passionfruit and pineapple and some nutmeg's toastiness from the wood.

Enjoy this wine with Halibut with a chive butter sauce, Thai noodle salad, Paella and moule frites and raw Oysters.

## 2019 WHITE MERLOT

The Merlot used to produce this Rose was harvested from the Hudson Vineyard in Penticton. Picked early, at 21.7 brix to retain the natural acidity and keep the alcohol% low. The Merlot was hand harvested, then processed at the winery, where the fruit was cold soaked for 4 hours. The short cold soak before pressing dictates the color and body of the wine. On the nose, there are notes of candied apple, strawberry, and cherry. The palate is ripe and fresh with flavors of white plum and red currant.

Enjoy this wine with Jambalaya, Veal chop, a seafood tower, smoked cheeses or a vegetarian dish like deep fried Haloumi.

## 2018 CHILL

A perennial patio favourite, this wine is a riot of fruit flavours in a glass. With just a touch of sweetness, and bright acidity, it is very easy to enjoy on its own or paired with a picnic. Sourced entirely from our Naramata vineyards, the bright tropical fruit aromas are bolstered by shaded canopies and vigorous vine growth.