

BENCH1775[®]

Wine Club

2018 ESTATE SAUVIGNON BLANC

We're excited to shed the Winter gear & crack open a bottle to celebrate the season! With multiple picks of our Estate Sauvignon Blanc grapes, we're capturing a range of flavor and aroma in this white wine. We harvest 6 separate picks from our vineyard to create 6 different wines and then blend them together to create our Estate Sauvignon Blanc. 15% of the juice is fermented and barrel aged in new French Oak with the remaining 85% in stainless steel. The fresh and lively flavor of Sauvignon Blanc makes it a perfect pair with creamy pasta, roast chicken and seafood.

2018 VIOGNIER ~ *New Release!*

With Spring in the air, our newest vintage of Viognier will take you on a journey through our Osoyoos vineyard with its flavourful notes of tropical fruits reminiscent of the neighbouring apricot orchards. We gather fruit from both our Osoyoos & Naramata vineyards to create 2 separate blending components that make this wine. Naramata is picked early to capture aromatics & green spicy flavours, where the Osoyoos grapes capture the bold tropical fruits & full-bodied feel. Both wines are fermented separately and then blended in stainless tank to age 12 months & enhance its' complex features. Enjoy with scallops, delicate meats or spicy foods.

2018 PINOT GRIS

With fruit element of lemons, oranges, peaches and apricots, our Pinot Gris has a delicate profile with the barest hint of fruit sweetness making this white wine a popular choice. Sourced from our Hudsons Vineyard on the Naramata Bench, the grapes were crushed, then fermented and aged in stainless steel tank to maintain bright, clean flavours. Pair this wine with fresh BC salads & seafood or, enjoy mid-afternoon while planting your 2020 garden!