

BENCH775[®]

WHITE WINE CLUB

2017 Post Modern Chardonnay

The 2017 Chardonnay was crushed, de-stemmed and gently pressed after being handpicked. The grapes were pressed, and the juice transferred to stainless steel, then transferred to barrel to complete fermentation and undergo partial malo-lactic fermentation. The result is a Chardonnay that displays tropical notes of banana and pineapple, with white peach, lemon and light toasty, vanilla and spice. The palate is ripe and fresh, with lemon, and citrus flavors, medium weight followed by lingering acidity. The style is more fruit than oak.

2019 Sauvignon Blanc

Our signature white varietal, this Sauvignon Blanc was picked in 9 different lots and vinified separately in stainless steel tanks. Slow ferments at cool temperatures have resulted in batches blended to produce this blended 100% Sauvignon Blanc wine. Fresh cut grass, zingy lime, pungent pepper, grapefruit, gooseberry, and a long fruit finish. Absolutely made to pair with BC oysters, fresh seafood, fresh BC salads and creamy pasta. Also good with spiced foods.

2019 Pinot Gris

Pinot Gris is our everyday, easy-drinking wine that is great to enjoy on its own, or paired with white meats and seafood. Made by the best wine makers in BC, Pinot Gris has a delicate profile with the barest hint of fruit sweetness making this white wine a pleasure to drink. Aromas of green apple and pear skin are complemented by a flinty finish coat your palate. Pair with fresh BC salads, coastal seafood or hard cheeses.

NOTES

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