



PINOT NOIR

2018

TASTING NOTES— This Pinot Noir was produced from 100% Naramata Bench fruit. The grapes were picked at 24 brix to retain acidity and gain classic pinot noir fruit character. The Pinot underwent fermentation for 21 days after being cold soaked for several days. The wine was then pressed off and underwent malo-lactic fermentation in French oak barrels, where it spent an additional 10 months before being bottled.

This Pinot Noir displays red fruit characters, such as cherry, raspberry & cranberry, followed by notes of cola, vanilla, violets and earthy notes of mushrooms and cloves. Pair this wine with vegan mushroom stroganoff, salmon bake, roast duck or pork belly bao buns, Cantonese style beef chow mein, dim sum, spaghetti Bolognese, beef carpaccio, and cheeses like Gruyere and Taleggio.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Pinot Noir

PRODUCTION SIZE: 170 Cases

ALCOHOL: 14.3%

SWEETNESS: Dry

AGING: Drink Now To 2028

REGION: Naramata Bench, Okanagan Valley

SOIL TYPE: Silt Loam

AGE OF VINES: 6-10 Years

HARVEST DATE: October 20, 2018

BOTTLING DATE: September 10, 2019

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