



RIESLING

2018

TASTING NOTES— The fruit for this wine was picked from our highest vineyard at 680m above sea level, on the hillside of Peachland. Long, cool conditions allow for extended ripening late into the fall, while allowing acidity to remain high. Completely fermented on wild micro flora isolated from the vineyard this wine has unusual complexity. The resulting wine is lively with notes of lemon peel, wet stone, Meyer lemon and citrus blossom. There is great palate and length from salinity. Off-dry with intense brightness and minerality, this wine will easily cellar for a decade or more.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Riesling

PRODUCTION SIZE: 100 Cases

ALCOHOL: 12.1%

SWEETNESS: Off-dry

AGING: Drink Now To 2030

REGION: Peachland, Okanagan Valley

SOIL TYPE: Alluvial Fan, Overlying Loamy Silt

AGE OF VINES: 2 Years

HARVEST DATE: October, 2018

BOTTLING DATE: May, 2019

CSPC: +482877

UPC: 626990243090

BENCH775®

CELEBRATION OF LAND AND PLACE
BENCH1775.COM

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