



BLANC DE BLANC 2020

TASTING NOTES— The 2020 Blanc de Blanc was made with Chardonnay sourced from Osoyoos. The fruit was picked and pressed whole cluster. After the juice fermented down to 1.5 brix, the wine was hand bottled, capped and laid down for 9.5 months before disgorging. Unlike methode traditionnelle, the wine is bottled while undergoing fermentation; so the bubbles are produced naturally from primary fermentation and no additional steps are taken.

The 2020 Blanc de Blanc displays classic notes of citrus, apple, pear, light bread, and nutty notes.

Enjoy this wine with poutine, oysters (raw/cooked), mac'n cheese, Caesar salad, linguine with clams, fried chicken, sashimi, crab cakes and calamari. This is a versatile wine, so have fun pairing it!

SILVER — 2021 WineAlign National Wine Awards Of Canada

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Chardonnay

PRODUCTION SIZE: 100 Cases

ALCOHOL: 12.0%

SWEETNESS: Dry

AGING: Drink Now or cellar up to 8 years

REGION: Osoyoos, Okanagan Valley

SOIL TYPE: Gravel, Glacial Till

AGE OF VINES: 10 Years

HARVEST DATE: September 8, 2020

BOTTLING DATE: June 29, 2021

CSPC: +488607

UPC: 626990355427

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 100-6411 Buswell St.
Richmond BC, Canada, BC
V6Y 2G5
(604) 683.6040