

CABERNET SAUVIGNON SYRAH 2019

TASTING NOTES—The fruit for this Australian inspired blend was sourced from the same vineyard in Osoyoos. Picked 12 days apart and fermented and aged separately before blending; the blending of the two results in fruit characters of ripe cherry and, hints of strawberry and eucalyptus. The palate is full of ripe cherry flavors with notes of cassis and plum. The 18 months in 30% new French oak gives the wine structure and balance.

Pair with beef or vegan mushroom wellington, leg of lamb, Smoked Brisket, Spaghetti Bolognese, Korean BBQ and cheeses like guyere, aged smoked goulda, camembert and aged cheddar.

WINEMAKER'S NOTES— GRAPE VARIETIES: 68% Cabernet Sauvignon, 32% Syrah PRODUCTION SIZE: 1750 Cases ALCOHOL: 14.6% SWEETNESS: Dry AGING: Drink Now To 2029

REGION: Osoyoos, Okanagan Valley SOIL TYPE: Sandy loam AGE OF VINES: 8 Years HARVEST DATE: October 3rd, 2019 BOTTLING DATE: July 29, 2020 CSPC: +32279 UPC: 626990243120

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