



PINOT GRIS 2020

TASTING NOTES— The 2020 Pinot Gris was harvested from our Parsons Vineyard (OK Falls) and our estate vineyard at Bench 1775. The Parsons vineyard Pinot was picked, de-stemmed and cold soaked in tank at 2-5 degrees for 5 days. After the extended cold soak, the fruit was pressed off into tank and underwent fermentation for 13 days. The estate Pinot Gris was picked on October 16th, whole cluster pressed into tank and underwent fermentation for 12 days. The two Pinot Gris's were blended in November. The idea of soaking a portion of the blend was to extract weight for the wine, the remainder was pressed whole cluster to retain the delicate characteristics of Pinot Gris.

Characters of ruby red grapefruit, apple, pear, stone fruit and light smokiness (OK Falls fire) make this a wine to pair with sashimi, seared/grilled fish, pesto pizza or pesto pasta, palak paneer, Bocconcini salad and cheeses like port salut.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Pinot Gris

PRODUCTION SIZE: 1000 Cases

ALCOHOL: 13.6%

SWEETNESS: Dry

AGING: Drink Now to 2025

REGION: Okanagan Falls & Penticton, Okanagan Valley

SOIL TYPE: Sandy loam/silty and stony silt

AGE OF VINES: 10+ Years

HARVEST DATE: October 6 and 13th, 2020

BOTTLING DATE: July 2, 2021

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