

# BENCH775®

## WHITE WINE CLUB

### 2020 Blanc de Blanc Méthode Traditionnelle

The 2020 Blanc de Blanc was made with 100% Chardonnay sourced from Osoyoos. The fruit was picked and pressed whole cluster in mid-September to retain the acidity then fermented down to dryness, with secondary fermentation taking place in bottle. The wine was left sur lie for 18 months to enhance the autolytic character of the wine before disgorging. With beguiling notes of lemon, biscuit, green apple and brioche, this wine is ideal with fresh oysters, dim sum, and tempura – even poutine or your favorite charcuterie board!

### 2021 Roussanne

The first Roussanne to be produced at Bench 1775 was inspired by the Roussanne/Marsanne blends from the Northern Rhone regions of France. Fermented in stainless steel, this Roussanne has floral, chamomile, pear, mandarin, apricot and honey character with high acid which makes the wine fresh and crisp. Pair with bouillabaisse, lobster roll, pasta with cream sauces, vegan spring rolls, chana masala, vegan thai curries, smoked gouda, mild cheddar, or triple cream brie.

### 2021 Riesling

This Riesling was produced from fruit on our “This Is It” vineyard and is our first Kabinett (off-dry) style Riesling. The Riesling was hand picked and whole cluster pressed before being fermented in 100% stainless steel. When the wine hit 30g/L of residual sugar, the fermentation was stopped by cooling the wine down to 0 degrees, thus retaining the natural sugar of the juice and keeping the wine on the slightly sweeter side. Pair this Riesling with spicy Asian dishes, spicy Indian dishes, roast duck, turkey dinner and sweet and sour pork.

# NOTES

2020 Blanc de Blanc Méthode Traditionnelle

---

---

---

---

2021 Roussanne

---

---

---

---

2021 Riesling

---

---

---

---

[www.Bench1775.com](http://www.Bench1775.com)

Share your #bench1775 story with us



---

**BENCH1775®**

