BENCH775

SWEET WINE CLUB

2021 Paradise Ranch Late Harvest Merlot

The 2021 Late Harvest Merlot was handpicked at 29 brix in early November when the fruit began to shrivel and dehydrate, resulting in higher sugar and concentrated flavors. Ruby red in color, this wine has aromas of strawberry and rhubarb pie, hints of red grapefruit, and notes of caramel, dried fruit, and spice on the palate. Divine with dark chocolate, fruit galette and gorgonzola or Gruyere cheese.

2018 Whistler Chardonnay Icewine

The Chardonnay was harvested at -10°C temperatures back in January 2019. Pressing began immediately after the fruit was harvested and delivered to the winery. The first golden droplets in the juice pan recorded over 50 brix of sugar. Aromas of honey, lemon, and butterscotch with marmalade lead to an obvious sweet, but balanced palate. Pair this icewine with paté, vegan cheesecake, galettes, fruit salads and sharp cheeses like Stilton.

2019 Whistler Viognier Icewine

The 2019 Whistler Viognier Icewine was produced from 100% Naramata Bench fruit. Viognier from our estate vineyard (found right out in front of the Bench 1775 wine shop) and our vineyard on Upper Bench Road was harvested on February 15, 2021 at -10°C temperature. This icewine emanates notes of apricot, honey, and marmalade on the nose. The palate is balanced with sweetness and bright acidity, where notes of baked pie, honey, stone fruit, along with hints of citrus and baking spice, carry to a rich finish.

NOTES

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