

BENCH775[®]

RED & WHITE WINE CLUB

2018 Cabernet Sauvignon

The Cabernet Sauvignon fruit was hand harvested, destemmed and cold macerated for 7 days. The batches were allowed to start on wild yeasts, then the must was inoculated with a specific yeast strain. Fermentation at 26-28 Celsius allowed for maximum fruit and tannin expression. Once the wine fermented to dryness, the batches were pressed slowly in a basket press and then aged in 100% French barrel for 28 months. The resulting batches were blended for flavor to make this complex wine, bursting with ripe plum, blackberry and dried herbs. Pair this wine with Hawkins cheezies, mushrooms on toast, grilled radicchio and Brussel sprouts, spaghetti and meatballs and cheeses like pecorino and gouda.

2022 Viognier

The 2022 Viognier was produced from 100% Naramata Bench fruit. Our estate Vineyard right out fronts of our wineshop and our vineyard on Upper Bench Road. A great expression of Naramata fruit; the Viognier was hand harvested pressed and fermented separately and blended just before bottling. As usual, minimalist winemaking took place, only adding yeast and nitrogen to the wine during a long cool fermentation. The Viognier can be described as fresh and crisp with concentrated stone fruit characters, light floral notes with hints of honey and spice. Pair this wine with bánh mì, Pad Thai, chicken/turkey pot pies, lamb tagine, turkey with roast vegetables and mac'n cheese with gorgonzola.

2022 Glow Rosé

The 2022 Glow was produced from 100% Naramata grown Pinot Noir. The Pinot Noir comes from two vineyards, along the bench; "This is it" and our Partridge vineyard, which is close to Naramata Village. The fruit from these vineyards were picked 3 weeks apart and underwent a 3-4 day cold soak. "This is it" vineyard was picked and was done fermenting by the time partridge vineyard was picked. The Partridge vineyard Pinot Noir was fermented with indigenous yeast and was blended right after fermentation was complete. It has notes of strawberry, candied cherry and rhubarb. The wine is fresh, fruity, delicate and dry on the finish. Pair this Rosé with melon and prosciutto, olives, lobster roll, taco Tuesday, gyro's, chicken souvlaki and Thai noodle salad.

NOTES

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