

BENCH775[®]

SWEET WINE CLUB

2022 Whistler Late Harvest Chardonnay

This wine was produced from our Partridge vineyard in Naramata, located just up from the Naramata Pub. After picking Chardonnay for our Blanc de Blanc, the remaining Chardonnay grapes were left to hang until December. Picking was determined by assessing the level of dehydration in the fruit. Water loss helps concentrate flavors and increases sugar levels. It bursts out of the glass with notes of honey, citrus, apple pie, and marmalade. Pair this wine with apple pie, a fresh fruit salad with whipped cream, and pavlova.

2019 Whistler Riesling Icewine

Picked in early February, the Riesling was harvested in -10 degrees and resulted in a juice with 39 brix after pressing. The Riesling underwent fermentation for 3.5 weeks before being stopped at an alcohol of 12.6%. Aromas of honey, peach, mandarin oranges and apricot. The palate mimics the aromas and the wine is clean and sweet. Pair this wine with terrines, foie gras, pineapple upside down cake and strong flavored cheeses like blue or hard cheeses like Parmigiano Reggiano.

2019 Whistler Vidal Icewine

Notes of dried pear, orange zest, apple crumble, vanilla, and honey grace the palate. It offers a balanced profile with great acidity and flavors of honey, marmalade, and citrus rind. Pair this wine with crème brûlée, carrot cake, chicken liver mousse, and dried fruits and nuts.

NOTES

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