

BENCH775[®]

WHITE WINE CLUB

2020 Sauvignon Blanc

The 2020 edition of the Bench 1775 Sauvignon Blanc is made from 100% estate fruit. Block A Sauvignon Blanc tends to show more fruit characters, while Block B tends to show more herbaceous characters. The vineyards were picked, right after each other, and were pressed whole cluster. The

juice was fermented separately, undergoing fermentation at cooler temperatures to preserve/protect the fruit characteristics of the finished wine. It has aromas of white peaches, lime zest, green melon, asparagus, gooseberry and light herbaceous notes. The palate is fresh, clean, and crisp, with flavors of white grapefruit, passion fruit, guava and hints of asparagus. Pair this wine with fish tacos, oysters, crab and artichoke dip, quinoa salad, vegan quesadillas, lobster roll and cheeses like brie and feta.

2022 Pinot Gris

The 2022 Pinot Gris was harvested from our Parson Vineyard (OK Falls) and our Estate vineyard at Bench 1775. The Bench 1775 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 16 days. Our Parsons Vineyard Pinot Gris was picked on October 23rd, the fruit was 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 grapefruit, apple, pear, stone fruit and citrus make this a wine to pair with prosciutto e melon, cedar plank salmon, Porchetta, Moules-frites, sushi, sashimi and cheeses like burrata, gruyere and brie.

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.

NOTES

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