

CHILL 2021

TASTING NOTES— The 2021 edition of the Bench 1775 Chill is a focused blend of Sauvignon Blanc (90%) and Orange Muscat (10%). The Sauvignon Blanc blends nicely with the Orange Muscat to create an aromatic blend that has great acidity and depth without the wine being sweet. Classic sauvignon Blanc characters of grapefruit, grass, asparagus and tropical fruit notes pair nicely with notes of orange blossoms, apricots, peach and light perfume notes from the orange Muscat.

Pair this wine with pork belly or Vegan bao buns, lobster mac n' cheese, Lumpia (Filipino spring rolls), Dungeness crab, oysters and a Vietnames bahn mi.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 90% Sauvignon Blanc, 10% Orange Muscat

PRODUCTION SIZE: 1200 Cases

ALCOHOL: 13.5%

SWEETNESS: Dry

AGING: Drink Now

REGION: Naramata Bench/Oliver, Okanagan Valley

SOIL TYPE: Silty Clay Loam, Gracio-Fluvial Soil

AGE OF VINES: 12 Years

HARVEST DATE: September 21/October 1, 2021

BOTTLING DATE: March 29, 2022

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