

# BENCH775<sup>®</sup>

## RED & WHITE WINE CLUB

### 2019 White Meritage

White Meritage, a 50/50 blend of Sauvignon Blanc and Semillon from Naramata and our Bench 1775 estate vineyard, ages for 4 months in new French oak with minimal lees contact. Fresh and acidic, it features grapefruit, herbs, pineapple, citrus, vanilla, and lemon curd notes. Medium-weight, with a soft mid-palate of lime, guava, passionfruit, and subtle vanilla. Pair with asparagus risotto, prawn pesto pizza, lobster ravioli, sushi, crème brulee, or arugula salad with Parmesan.

### 2021 Roussanne

The 2021 Roussanne from Oliver is Bench 1775's inaugural expression, inspired by Northern Rhone blends. Hand-picked and whole-cluster pressed, it underwent stainless steel fermentation at 18 degrees, resulting in an aromatic, fresh wine highlighting juice purity and varietal character. With floral and fruity notes, high acidity, and a crisp profile, pair it with bouillabaisse, lobster roll, pasta with cream sauces, vegan dishes, or a variety of cheeses.

### 2021 Riesling

The 2021 Riesling from our "This is It" vineyard is Bench 1775's first attempt at a Kabinett (off-dry) style Riesling. Hand-picked and whole cluster pressed, it underwent fermentation in 100% stainless steel. The fermentation was halted at 30g/L of residual sugar by cooling the wine to 0 degrees, preserving the natural sweetness. Ideal pairings include spicy Asian and Indian dishes, roast duck, turkey dinner, and sweet and sour chicken/pork.

# NOTES

2019 White Meritage

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2021 Roussanne

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2021 Riesling

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### 2018 Cabernet Sauvignon

Silver ~ 2022 WineAlign National Wine Awards of Canada

Hand-harvested Cabernet Sauvignon underwent 7-day cold maceration, wild yeast fermentation, and 28 months of aging in 100% French barrels. This blend offers a complex wine with ripe plum, blackberry, and dried herb notes. Pair with Hawkins cheesies, mushrooms on toast, grilled radicchio, Brussels sprouts, spaghetti and meatballs, and cheeses like pecorino and gouda.

### 2018 Cabernet Franc

This unique Cabernet Franc Malbec blend from east-facing Osoyoos vineyards merges the ripeness of Cabernet Franc with the demands of Malbec. The 2018 blend reveals ripe plum, cassis, blueberry, mint, herbs, and floral notes. The palate presents dark fruit, tobacco, moderate acidity, and a soft medium/full body, with firm tannins from 13 months in 40% new French oak. Perfectly pairs with grilled meats, spaghetti Bolognese, vegan chili, Mediterranean pizza, and hot pot.

### 2019 Tempranillo

Inspired by Spain, our full-bodied varietal thrives in the east-facing Osoyoos vineyard. Rich with dried fruit aromas—figs, cherries, currants, and sweet dates—these notes carry onto the palate, enhanced by hints of dill, clove, cherry, and cocoa. Perfectly pairing with beef carpaccio, chorizo and peppers, or grilled eggplant with a spiced tomato ragout.

# NOTES

2018 Cabernet Sauvignon

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2018 Cabernet Franc

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2019 Tempranillo

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