



MERLOT 2018

TASTING NOTES— Handpicked Merlot from our Osoyoos and Naramata vineyards underwent meticulous harvesting and winemaking throughout October, reaching optimal ripeness. After destemming, the berries cold-macerated for two weeks, initiating a wild fermentation with diverse yeasts from French first-growth Bordeaux vineyards.

Gentle hand pumpovers twice daily ensured delicate extraction and prevented excessive oxidation. Post-ferment maceration lasted 7 days before transferring the free-run wine to 100% French Oak barrels (30% new) from cooperages in France and Chile. Press fractions collected in neutral barrels were blended after 6 months, aging an additional 18 months.

This well-structured, full-bodied wine with aging potential of up to 10 years exhibits aromas of leather, dried raspberries, and spice. The palate reveals rich plum and dark cherry notes, culminating in a long finish with fine tannins. Decant for 30 minutes before serving to enhance the full expression.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Merlot

PRODUCTION SIZE: 300 Cases

ALCOHOL: 15.0%

SWEETNESS: Dry

AGING: Drink Now to 2028

REGION: Osoyoos & Naramata Bench, Okanagan Valley

SOIL TYPE: Stony, Loamy Silt

AGE OF VINES: 11-13 Years

HARVEST DATE: October 13th & 23rd, 2018

BOTTLING DATE: September 15th, 2021

CSPC: +859181

UPC: 626990163480

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WINERY & TASTING ROOM

1775 Naramata Rd.
Penticton BC, Canada, V2A 8T8
(250) 490.4965

SALES OFFICE

Suite 310-6411 Buswell St.
Richmond BC, Canada, BC
V6Y 2G5
(604) 683.6040