

BENCH775[®]

SWEET WINE CLUB

2018 Whistler Chardonnay Icewine

Harvested in the icy grip of January 2019 at -10°C, the fruit was immediately pressed, yielding a first juice with over 50 Brix of sugar. Aromas of honey, lemon, butterscotch, and marmalade entice the senses, leading to a luscious yet beautifully balanced palate. Enjoy with pâté, vegan cheesecake, galettes, fruit salads, or bold, sharp cheeses like Stilton.

2022 Whistler Gewurztraminer Icewine

The 2022 vintage was marked by an early cold snap in late November, allowing us to harvest our Gewürztraminer vineyard in Summerland on December 2nd at -12°C. Pressed at 43 Brix, the early harvest resulted in good yields (300 L/ton) with minimal shriveling. Fermentation lasted three weeks before being halted at 11.0% alcohol.

This Icewine offers aromas of honey, citrus, floral notes, lychee, and rose water. It pairs beautifully with rich, salty flavors like chicken liver mousse or foie gras, and desserts such as French vanilla ice cream or a fruity galette.

2022 Paradise Ranch Merlot Icewine

The 2022 Merlot Icewine was handpicked in late November during an unexpected cold snap, making it one of the rare occasions where icewine was harvested before table wine. Unlike typical icewine harvests, the Merlot from our Barcelo vineyard in Cawston showed no dehydration or shriveling, resulting in higher yields and exceptional juice quality. Pressed in the early morning, the juice was warmed and fermented in stainless steel for 2.5 weeks.

Ruby red in color, this icewine offers intense aromas of strawberry, rhubarb, and cola, with flavors of red grapefruit, caramel, dried fruit, and spice. Enjoy it with dark chocolate, Black Forest cake, or as a rich sauce for venison and game meats.

NOTES

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