

BENCH775®

WHITE WINE CLUB

2023 Pinot Gris

The 2023 Pinot Gris was hand-harvested from our Parsons Vineyard in Okanagan Falls and our estate vineyard in Penticton. The distinct climates of these two sites contributed to a range of expressive fruit characteristics. Each lot was fermented separately, then artfully blended to create a medium-bodied wine with floral aromas and flavors of ripe apricot, nectarine, pear, and citrus. Vibrant and refreshing, this Pinot Gris pairs beautifully with prosciutto e melon, cedar-plank salmon, porchetta, moules frites, sushi, sashimi, and soft cheeses such as burrata, gruyère, and brie.

2020 Riesling Brut

Sourced from the This is It vineyard, this off-dry brut was whole-cluster pressed, fermented in stainless steel, and aged on lees for 14 months. Inspired by German Sekt, it features floral, apple, pear, peach, and citrus notes. Pair with pork schnitzel, tempura, prosciutto-arugula pizza, spicy pakoras, pho, or Thai fish cakes.

2020 White Meritage

A 50/50 blend of Sauvignon Blanc and Semillon, aged 14 months in 40% new French oak. Bright grapefruit, pineapple, and citrus aromas are complemented by vanilla and lemon curd, leading to a palate of lime, guava, and toasty vanilla. Pair with oysters, spot prawns, sushi, or arugula salad.

2022 Riesling

From the This is It vineyard on Naramata Road, this Riesling was handpicked and whole-cluster pressed, then fermented in stainless steel. With 30g/L residual sugar, it balances sweetness with high acidity. Aromas of lime, pear, mango, and lilies lead to flavors of green apple, citrus, peach, and honey. Pair with fried chicken, fish sauce wings, pork schnitzel, BBQ prawns, Thai beef salad, aged Gouda, Gorgonzola, and Parmesan.

NOTES

2023 Pinot Gris

2020 Riesling Brut

2020 White Meritage

2022 Riesling

www.Bench1775.com

Share your #bench1775 story with us



BENCH1775