



PINOT GRIS 2025

TASTING NOTES— Pinot Gris grapes were harvested from two vineyards and fermented separately: Bench 1775 Estate Vineyard (20%) and Parson Vineyard in Okanagan Falls (80%). The majority of the fruit was whole-cluster pressed to preserve delicate floral aromas and fresh fruit character, while a portion was destemmed and left on skins overnight, contributing texture, complexity, and a distinctive hue ranging from pale straw to rose gold. A vibrant and expressive Pinot Gris, this wine reflects the Okanagan's sun-soaked days and cool nights with aromas and flavours of apricot, orange peel, pink grapefruit, and ripe pear. Bright, fresh, and subtly textured, it pairs beautifully with grilled salmon or trout, Moroccan-inspired dishes featuring harissa, preserved lemon, and cumin, or roasted root vegetables such as sweet squash.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Pinot Gris

PRODUCTION SIZE: 984 Cases

ALCOHOL: 13.6%

SWEETNESS: Dry

AGING: Drink Now

REGION: Okanagan Falls & Naramata Bench, Okanagan Valley

SOIL TYPE: Sandy loam/silty and stony silt

AGE OF VINES: 10+ Years

HARVEST DATE: Sep 11 & 25, 2025

BOTTLING DATE: April 8 & 9, 2026

CSPC: +64790

UPC: 626990163510

BENCH775[®]

CELEBRATION OF LAND AND PLACE
BENCH1775.COM

WINERY & TASTING ROOM

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

SALES OFFICE

Suite 100-6411 Buswell St.
Richmond BC, Canada V6Y 2G5
(604) 683.6040