

BENCH775®

RED & WHITE CLUB

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| 01 | Pinot Noir | 2023 |
| <p>A vibrant Okanagan Valley Pinot Noir with aromas of wild strawberry, red cherry and raspberry, accented by florals, dried herbs and gentle spice. The palate is silky and energetic, with lively acidity, fine tannins and a subtle touch of oak that adds length without masking the fruit. Pair with duck breast, mushroom risotto, cedar-planked salmon, pork tenderloin or soft-ripened cheeses. Enjoy now or cellar for three to five years.</p> | | |
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| 02 | Cabernet Franc Malbec | 2021 |
| <p>A vibrant, fruit-forward blend from sun-soaked Osoyoos, shaped by the concentrated 2021 vintage. Blackberry, cassis and dark cherry are layered with violet, cocoa and subtle sagebrush. Juicy black fruit opens into bright red berry tones and gentle spice, supported by fresh acidity and fine, polished tannins. The finish is long, supple and lifted. Pair with grilled lamb, charred vegetables, smoked brisket, mushroom dishes or aged cheddar.</p> | | |
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| 03 | Cabernet Franc | 2020 |
| <p>Sourced from Osoyoos, this Cabernet Franc balances New World brightness with Old World finesse. Aromas of raspberry, red cherry and violet mingle with spice, cocoa and fresh herbs. The medium-bodied palate is silky and lively, with ripe red fruit, cedar and mocha framed by fine tannins. A long, mineral-driven finish carries a subtle herbal lift. Pair with grilled lamb chops, mushroom risotto or roasted beet salad.</p> | | |
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| 04 | Viognier | 2022 |
| <p>Made from 100% Naramata Bench Viognier, hand-harvested and cool fermented to preserve its aromatic character. Ripe peach, apricot skin and mango rise from the glass with honeysuckle perfume. The palate layers Okanagan stone fruit with a delicate touch of honey, while vibrant acidity keeps the wine fresh and balanced. Full and luxurious in texture, it finishes long, bright and expressive.</p> | | |
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| 05 | Sauvignon Blanc | 2025 |
| <p>Sourced from the Bench 1775 estate and Seawave Vineyard on the Naramata Bench, this Sauvignon Blanc was whole-cluster pressed and cool fermented. Citrus blossom, fresh-cut grass, lime zest and green apple lead into lemon, grapefruit and orchard fruit. The warm vintage brings generous flavour, balanced by bright acidity and a dry, clean, zesty finish. Pair with goat cheese salad, sushi, oysters, ceviche, grilled asparagus or artichokes.</p> | | |
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NOTES

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