

BENCH775®

WHITE WINE CLUB

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- 01** | **Sauvignon Blanc** **2025**
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.
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- 02** | **BLANC DE BLANC** **2020**
Best Sparkling Wine of the Year | Double Gold <2024 All Canadian Wine Championships>
This traditional-method Blanc de Blanc opens with bright citrus, apple and pear, followed by delicate notes of fresh bread and toasted nuts. Fine bubbles and refreshing acidity give the wine an elegant, energetic profile, while extended lees character adds savoury depth and texture. Enjoy with oysters, crab cakes, calamari, sashimi, fried chicken, Caesar salad, linguine with clams—or the classic comfort of poutine and macaroni and cheese.
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- 03** | **White Meritage** **2020**
An equal blend of Sauvignon Blanc and Sémillon, with a portion aged for 14 months in new French oak. Grapefruit rind, fresh herbs and pineapple meet vanilla and lemon curd on the nose. The medium-bodied palate is rounded and textural, showing lime, guava and passionfruit with a touch of vanilla toast. Pair with oysters, prawns, moules frites, pork tenderloin, asparagus risotto, sushi or arugula with lemon and Parmesan.
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- 04** | **Viognier** **2022**
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.
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- 05** | **Riesling** **2022**
Produced from fruit grown in the This is It Vineyard, this is Bench 1775's first Kabinett-style, off-dry Riesling. The grapes were hand-picked, whole-cluster pressed and fermented entirely in stainless steel. Fermentation was stopped by cooling the wine to 0°C at 30 g/L residual sugar, preserving the juice's natural sweetness and freshness. Pair with spicy Asian or Indian dishes, roast duck, turkey dinner or sweet-and-sour pork.
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NOTES

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