



CHILL 2020

TASTING NOTES— The 2020 edition of the Bench 1775 Chill is a focused blend of Sauvignon Blanc (90%) and Orange Muscat (10%). Typically, Orange Muscat is the first varietal to be picked. You can smell the orange blossom character in the vineyard as it ripens, which means its time to pick. A little goes along way in a blended wine. The Sauvignon Blanc blends nicely with the Orange Muscat to create an aromatic blend that has great acidity and depth without the wine being sweet.

Pair this wine with Dim Sum, Shio ramen, Vietnamese, spicy curry dishes, bbq chicken, dried fruit and cheesecake.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 90% Sauvignon Blanc, 10% Orange Muscat

PRODUCTION SIZE: 1300 Cases

ALCOHOL: 13.5%

SWEETNESS: Dry

AGING: Drink Now to 2025

REGION: Naramata Bench & Oliver, Okanagan Valley

SOIL TYPE: Silty clay loam/ Glacio-fluvial soil

AGE OF VINES: 10 Years

HARVEST DATE: September 30th/ October 15th 2020

BOTTLING DATE: June 29, 2021

CSPC: +865493

UPC: 626990163497

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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



CHILL (WHITE BLEND) 2019

TASTING NOTES— This proprietary blend of our favourite white varietals all come together in this patio friendly off-dry wine. Sourced entirely from our Naramata vineyards, the bright tropical fruit aromas are bolstered by shaded canopies and vigorous vine growth. With the barest sweetness balanced by bright fresh citrus, this fruit forward wine can be enjoyed alone or with fresh BC produce and seafood.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 64% Chardonnay, 29% Gewürztraminer, 7% Riesling

PRODUCTION SIZE: 1782 Cases

ALCOHOL: 13.1%

SWEETNESS: Off Dry

AGING: To 2023

REGION: Naramata Bench, Okanagan Valley

SOIL TYPE: Silty Loam

AGE OF VINES: 15-18 Years

HARVEST DATE: September 2019

BOTTLING DATE: August 25th, 2020

CSPC: +865493

UPC: 626990163497

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WHITE MERITAGE 2019

TASTING NOTES— White Meritage is a traditional blend of Sauvignon Blanc (50%) and Semillon (50%). This wine spent 4 months in new French oak with minimal lees contact and partial malo-lactic fermentation. Fresh and acidic, the white meritage has grapefruit rind, herbaceous notes followed by pineapple and citrus, along with vanilla and lemon curd on the nose. Medium weight, with a soft mid-palate with flavors of lime, guava, passionfruit and subtle vanilla toastiness.

Enjoy this wine with asparagus risotto, prawn pesto pizza, lobster ravioli, sushi, crème brulee and arugula salad with parmesan cheese.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 50% Sauvignon Blanc & 50% Semillon

PRODUCTION SIZE: 225 Cases

ALCOHOL: 13%

SWEETNESS: Dry

AGING: Drink Now to 2025

REGION: Naramata Bench, Okanagan Valley

SOIL TYPE: Sandy Loam

AGE OF VINES: 10-11 Years

HARVEST DATE: September 30th, 2019

BOTTLING DATE: March 15, 2022

CSPC: +144384

UPC: 626990285410

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VIOGNIER (KEG)

2019

TASTING NOTES— : Fruit for this wine was sourced from our Oxbow vineyard on the West Bench of Osoyoos and our Uplands vineyard located on the Naramata Bench. Naramata grown viognier is light with bright citrus notes and pungent spicy pepper green notes. When grown in Osoyoos, viognier has a much fuller, more tropical expression with a longer finish from tannins. By picking from both sites and blending, the resulting wine is balanced with complexity, bright acid and moderate alcohol levels. Pair with BBQ Chicken, Ratatouille, spicy exotic dishes or B.C Cheeses.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 86% Viognier, 14% Sauvignon Blanc

PRODUCTION SIZE: 41 Kegs

ALCOHOL: 12.4%

SWEETNESS: Dry

AGING: To 2025

REGION: Naramata Bench, & West Bench Osoyoos, Okanagan Valley

SOIL TYPE: Stony, Silty Loam

AGE OF VINES: 15-17 Years

HARVEST DATE: October 2019

BOTTLING DATE: September 2020

CSPC: +425751

UPC: 626990243083

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GEWÜRZTRAMINER 2020

TASTING NOTES—The 2020 Gewürztraminer was produced from four of our own vineyards in the Okanagan Valley; our Willow Creek Vineyard in Summerland (47%), ‘This is it’ in Naramata (26%), Parsons Vineyard in OK Falls (15%) and our estate vineyard at Bench 1775 (12%). Picked within days of each other the Gewürztraminer was processed and fermented separately, followed by blending right after fermentation.

This wine has classic Gewürztraminer aromas of lychee, rose water, citrus, guava and cantaloupe. Medium weight, with notes of melon, citrus, lychee and a spice filled finish. Pair this wine with Laksa, Massaman curry, Chickpea curry, foie gras or duck liver patte, roast duck and squash/pumpkin soups.

WINEMAKER’S NOTES—

GRAPE VARIETIES: 100% Gewürztraminer

PRODUCTION SIZE: 1300 Cases

ALCOHOL: 13.7%

SWEETNESS: Dry

AGING: Drink Now

REGION: Central Okanagan

SOIL TYPE: Gravel, Glacial till

AGE OF VINES: Average of 8 years

HARVEST DATE: October 10-17th, 2021

BOTTLING DATE: September, 15th, 2021

CSPC: +244076

UPC: 626990285489

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CHARDONNAY

2019

TASTING NOTES— The Bench 1775 Chardonnay was crushed, destemmed and gently pressed after being handpicked. The juice was transferred to stainless steel, then transferred to barrel to complete fermentation and underwent partial malo-lactic fermentation.

The result is a Chardonnay that displays notes of sweet corn, tropical notes of banana and pineapple with white peach, lemon and light toasty, vanilla and spice. The palate is ripe and fresh with lemon, and citrus flavors, medium weight followed by lingering acidity.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Chardonnay

PRODUCTION SIZE: 225 Cases

ALCOHOL: 12.7%

SWEETNESS: Dry

AGING: Drink Now to 2024

REGION: Naramata Bench, Okanagan Valley

SOIL TYPE: Silt loam

AGE OF VINES: 13 Years

HARVEST DATE: October 15, 2019

BOTTLING DATE: March 18, 2021

CSPC: +575993

UPC: 626990133506

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PINOT GRIS

2021

TASTING NOTES— The 2021 Pinot Gris was harvested from our Parson Vineyard (OK Falls) and our estate vineyard at Bench 1775. The Parsons vineyard Pinot was picked, de-stemmed and cold soaked in tank at 2-5 degrees for 5 days. After the extended cold soak, the fruit was pressed off into tank and underwent fermentation for 16 days. The estate Pinot Gris was picked on September 28th, whole cluster pressed into tank and underwent fermentation for 12 days. The two Pinot Gris's were blended in November. The idea of soaking a portion of the blend was to extract weight for the wine, the remainder was pressed whole cluster to retain the delicate characteristics of Pinot Gris.

Characters of grapefruit, apple, pear, stone fruit and citrus make this a wine to pair with prosciutto, melon, olives, spot prawn risotto, halibut, salmon, yakitori and vegan hot pot.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Pinot Gris

PRODUCTION SIZE: 556 Cases

ALCOHOL: 13.5%

SWEETNESS: Dry

AGING: Drink Now to 2025

REGION: Okanagan Falls & Penticton, Okanagan Valley

SOIL TYPE: Sandy loam/silty and stony silt

AGE OF VINES: 10+ Years

HARVEST DATE: September 15 and 28th, 2021

BOTTLING DATE: May 10, 2022

CSPC: +64790

UPC: 626990163510

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BLANC DE BLANC 2020

TASTING NOTES— The 2020 Blanc de Blanc was made with Chardonnay sourced from Osoyoos. The fruit was picked and pressed whole cluster. After the juice fermented down to 1.5 brix, the wine was hand bottled, capped and laid down for 9.5 months before disgorging. Unlike methode traditionnelle, the wine is bottled while undergoing fermentation; so the bubbles are produced naturally from primary fermentation and no additional steps are taken.

The 2020 Blanc de Blanc displays classic notes of citrus, apple, pear, light bread, and nutty notes.

Enjoy this wine with poutine, oysters (raw/cooked), mac'n cheese, Caesar salad, linguine with clams, fried chicken, sashimi, crab cakes and calamari. This is a versatile wine, so have fun pairing it!

SILVER — 2021 WineAlign National Wine Awards Of Canada

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Chardonnay

PRODUCTION SIZE: 100 Cases

ALCOHOL: 12.0%

SWEETNESS: Dry

AGING: Drink Now or cellar up to 8 years

REGION: Osoyoos, Okanagan Valley

SOIL TYPE: Gravel, Glacial Till

AGE OF VINES: 10 Years

HARVEST DATE: September 8, 2020

BOTTLING DATE: June 29, 2021

CSPC: +488607

UPC: 626990355427

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SAUVIGNON BLANC 2020

TASTING NOTES— The 2020 edition of the Bench 1775 Sauvignon Blanc is made from 100% estate fruit. Block A Sauvignon Blanc tends to show more fruit characters, while Block B tends to show more herbaceous characters.

The 2020 Estate Sauvignon Blanc has aromas of white peaches, lime zest, green melon, asparagus gooseberry and light herbaceous notes. The palate is fresh, clean and crisp, with flavors of white grapefruit, passion fruit, guava and hints of asparagus. Pair this wine with fish tacos, oysters, crab and artichoke dip, quinoa salad, vegan quesadillas, lobster roll and cheeses like brie and feta.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Sauvignon Blanc

PRODUCTION SIZE: 1300 Cases

ALCOHOL: 13.5%

SWEETNESS: Dry

AGING: Drink Now to 2025

REGION: Naramata Bench/Okanagan Falls, Okanagan Valley

SOIL TYPE: Sandy loam and stoney silt

AGE OF VINES: 13 Years

HARVEST DATE: October 15, 2020

BOTTLING DATE: June 29, 2021

CSPC: +759886

UPC: 626990163503

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GLOW ROSÉ

2021

TASTING NOTES— The 2021 Glow was produced from 70% Zweigelt from our Stone Slop vineyard in Keremeos and 30% Pinot Noir from our “This Is It” Vineyard along Naramata Road. Picked at low brix to retain natural acidity, to create a bright palate. The Zweigelt and Pinot Noir were soaked on skins for five hours before pressing and underwent fermentation in stainless steel.

The 2021 Glow has aromas of strawberry, Rhubarb and cherry candy. Enjoy flavors of plum, cherry and strawberry with a dry lingering finish. Pair this Rosé with a seafood tower, tacos al pastor or carne asada tacos, dim sum and Thai food and a Charcuterie board with soft cheese.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 70% Zweigelt, 30% Pinot Noir

PRODUCTION SIZE: 470 Cases

ALCOHOL: 13.5%

SWEETNESS: Dry

AGING: Drink Now

REGION: Keremeos, Okanagan Valley

SOIL TYPE: stoney, gravely silty loams

AGE OF VINES: 11 Years

HARVEST DATE: October 12, 2021

BOTTLING DATE: April 21, 2022

CSPC: +230789

UPC: 626990107798

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SYRAH 2017

TASTING NOTES— The 2017 Syrah was produced using fruit sourced from Osoyoos. The 2017 Syrah has a savory, meaty, dark fruit nose of cassis, blackberry, plums, white pepper and mocha. The palate is a fine expression of South Okanagan fruit with characters of savory dark cherry, blueberry and hints of spice. The wine was aged in 30% new French oak for 12 months.

Pair this savory Syrah with hotpot, mushroom ragu on tagliatelle/polenta, Tonkotsu ramen, Veggie burgers, grilled eggplant and hard cheeses like aged Gouda.

GOLD — 2021 WineAlign National Wine Awards Of Canada

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Syrah

PRODUCTION SIZE: 350 cases

ALCOHOL: 15.0%

SWEETNESS: Dry

AGING: Drink Now To 2025

REGION: Osoyoos, Okanagan Valley

SOIL TYPE: Gravel, glacial till

AGE OF VINES: 11 Years

HARVEST DATE: October 20, 2017

BOTTLING DATE: April 15, 2019

CSPC: +441741

UPC: 626990194699

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V6Y 2G5

(604) 683.6040



CABERNET SAUVIGNON SYRAH 2019

TASTING NOTES—The fruit for this Australian inspired blend was sourced from the same vineyard in Osoyoos. Picked 12 days apart and fermented and aged separately before blending; the blending of the two results in fruit characters of ripe cherry and, hints of strawberry and eucalyptus. The palate is full of ripe cherry flavors with notes of cassis and plum. The 18 months in 30% new French oak gives the wine structure and balance.

Pair with beef or vegan mushroom wellington, leg of lamb, Smoked Brisket, Spaghetti Bolognese, Korean BBQ and cheeses like guyere, aged smoked goularda, camembert and aged cheddar.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 68% Cabernet Sauvignon, 32% Syrah

PRODUCTION SIZE: 1750 Cases

ALCOHOL: 14.6%

SWEETNESS: Dry

AGING: Drink Now To 2029

REGION: Osoyoos, Okanagan Valley

SOIL TYPE: Sandy loam

AGE OF VINES: 8 Years

HARVEST DATE: October 3rd, 2019

BOTTLING DATE: July 29, 2020

CSPC: +32279

UPC: 626990243120

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V6Y 2G5

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MERLOT

2017

TASTING NOTES— Hand picked merlot from our Osoyoos and Naramata vineyards were picked in small lots over the month of October as it ripened. The fruit was destemmed, and whole berries cold macerated for two weeks while the must slowly warmed up.

The resulting wine is structured and full, with the ability to age for a further 10 years. On the nose, aromas of leather, dried raspberries and lily blossom and followed by raspberry, lemon peel, thyme, sage and spice. The finish is long with fine tannins. We recommend decanting for 30 min before serving.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Merlot

PRODUCTION SIZE: 920 cases

ALCOHOL: 14.8%

SWEETNESS: Dry

AGING: Drink Now to 2028

REGION: Osoyoos & Naramata Bench, Okanagan Valley

SOIL TYPE: Stony, loamy silt

AGE OF VINES: 10-12 Years

HARVEST DATE: October 2017

BOTTLING DATE: August 2019

CSPC: +859181

UPC: 626990163480

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CABERNET SAUVIGNON MERLOT 2018

TASTING NOTES— This wine was produced from Cabernet Sauvignon from our east facing vineyard in Osoyoos, and Merlot from our vineyard on the Naramata bench. Cabernet Sauvignon grown in Osoyoos gives us our best chance at ripening this sometimes, difficult grape. Merlot from our Naramata bench vineyard was picked at 25 brix; harvested at its peak of ripeness.

Pair this wine with a tomahawk steak with gorgonzola butter, loaded veggie burger, eggplant curry, Cornish game hen with wild rice and hard cheeses like aged gouda and aged cheddar.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 61% Cab Sauvignon, 39% Merlot

PRODUCTION SIZE: 650 cases

ALCOHOL: 14.5%

SWEETNESS: Dry

AGING: Drink Now To 2028

REGION: Osoyoos, Okanagan Valley

SOIL TYPE: sandy loam

AGE OF VINES: 8 Years

HARVEST DATE: October 2018

BOTTLING DATE: August 3, 2021

CSPC: +483529

UPC: 626990133537

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RED MERITAGE 2018

TASTING NOTES— Aged in French oak for 20 months, this Red Meritage is balanced with dark fruit characters from the South Okanagan and light fruit characters from Naramata.

An abundance of dark fruit, such as blackberry, blueberry, black cherry and cassis with lighter notes of cherry and plums on the nose. Medium to full weight on the palate with firm ageable tannins and cherry, toasty vanilla and spice characters.

Pair this wine with a Tomahawk Steak, rack of lamb, pulled pork or jackfruit sandwiches, pizzas, gratin dauphinois and Chinese style crispy duck on green onion pancakes, blue cheese and Brie.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 61% Merlot, 18% Cabernet Sauvignon, 12% Cabernet Franc, 9% Petit Verdot

PRODUCTION SIZE: 430 cases

ALCOHOL: 14.8%

SWEETNESS: Dry

AGING: Drink Now to 2028

REGION: Osoyoos & Naramata Bench, Okanagan Valley

SOIL TYPE: Clay Loam & Silty Loam

AGE OF VINES: Average age of 10 years

HARVEST DATE: October 22-November 3, 2018

BOTTLING DATE: September 1, 2022

CSPC: +3521444

UPC: 626990355373

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CABERNET SAUVIGNON SYRAH 2019

TASTING NOTES—The fruit for this Australian inspired blend was sourced from the same vineyard in Osoyoos. Picked 12 days apart and fermented and aged separately before blending; the blending of the two results in fruit characters of ripe cherry and, hints of strawberry and eucalyptus. The palate is full of ripe cherry flavors with notes of cassis and plum. The 18 months in 30% new French oak gives the wine structure and balance.

Pair with beef or vegan mushroom wellington, leg of lamb, Smoked Brisket, Spaghetti Bolognese, Korean BBQ and cheeses like guyere, aged smoked goularda, camembert and aged cheddar.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 68% Cabernet Sauvignon, 32% Syrah

PRODUCTION SIZE: 1750 Cases

ALCOHOL: 14.6%

SWEETNESS: Dry

AGING: Drink Now To 2029

REGION: Osoyoos, Okanagan Valley

SOIL TYPE: Sandy loam

AGE OF VINES: 8 Years

HARVEST DATE: October 3rd, 2019

BOTTLING DATE: July 29, 2020

CSPC: +32279

UPC: 626990243120

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RIESLING BRUT 2020

TASTING NOTES— Méthode Traditionnelle sparkling wine made from 100% Riesling grapes sourced from our Naramata vineyard. To retain natural acidity and to develop fruit character, the Riesling was hand harvested at 20.8 brix.

This German inspired sparkling has aromas of citrus, pear, white flowers and apple skin. The palate is lively with fresh and crisp lime acidity. Pair this wine with Dim Sum, blue cheese or Camembert, spicy Indian curries and Asian dishes.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Riesling

PRODUCTION SIZE: 300 Cases

ALCOHOL: 12.5%

SWEETNESS: Off dry

AGING: Drink Now or cellar up to 2030

REGION: Naramata Bench, Okanagan Valley

SOIL TYPE: Silt sandy loam

AGE OF VINES: 10 Years

HARVEST DATE: October 10, 2020

BOTTLING DATE: July 7, 2022 (disgorging date)

CSPC: +388149

UPC: 626990355403

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SPARKLING PINOT NOIR 2019

TASTING NOTES— The first Canned Wine to be produced at Bench 1775 is our 2019 Sparkling Pinot Noir!!

This wine was produced from handpicked Pinot Noir from our estate vineyard. Picked at lower brix to retain acidity, the fruit was whole cluster pressed into stainless steel tanks, where the juice was fermented to dryness. The wine was left sur lie for 10 months in tank before being racked. The wine was filtered and put into a brite tank (to add the pressure) followed by canning.

Enjoy this wine with fish and chips, calamari, sushi, dim sum, vegan terrine, finocchiona salami and some triple crème brie.

On the patio or at the beach, this wine will remind you of methode traditionnelle bubbles.

WINEMAKER'S NOTES—

GRAPE VARIETIES: 100% Pinot Noir

PRODUCTION SIZE: 1,945 X 4 packs

ALCOHOL: 12.3%

SWEETNESS: Dry

AGING: Drink Now

REGION: Bench 1775 estate vineyard, Naramata Bench

SOIL TYPE: Silty Clay Loam

AGE OF VINES: 8 Years

HARVEST DATE: September 30th, 2019

BOTTLING DATE: July 20th, 2021

CSPC: +358153

UPC: 626990243038



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