



QUAILS' GATE

2017 THE BENCH PINOT GRIS

WINE STYLE

Our family has farmed in the Okanagan Valley since 1908. We believe great wines begin in the vineyards and we are deeply passionate about the quality of our wines. The Bench Pinot Gris is part of our Collector Series selection. Each of these wines are grown in specific vineyard sites and crafted to the highest possible standards. They are made in very limited quantities and only available at our estate.

TASTING & PAIRING

A beautiful pale lemon colour in the glass, aromas of red apple and ripe pear mingle with subtle notes of white flowers and warm baking spice. On the palate, the wine is smooth and elegant with flavours of ripe orchard fruit, tangerine and a hint of grapefruit on the finish. Restrained use of quality French oak adds a lovely creamy texture to this wine. Try pairing with fresh seafood such as seared scallops or butter-poached lobster. This would also be lovely with pork tenderloin topped with grilled peaches or roasted chicken.

WINEMAKING

Our Pinot Gris is sourced 100% from a single site known as 'The Bench' in East Kelowna. The fruit was harvested by hand prior to being whole-bunch pressed and immediately cold settled, allowing the true aromatic and fruity nature of this grape. 40% of the wine was aged in a combination of new and neutral French oak barrels to provide depth and complexity.



TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	5.6 g/l
Residual sweetness:	1.9 g/l
Sweetness code:	0
SKU code:	466185
UPC code:	778856417432
Date bottled:	May 2018
Case volume:	956



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TASTING & PAIRING

A beautiful pale lemon colour in the glass, the 2016 opens with alluring citrus and floral aromas. This wine is crisp and elegant with flavours of white flowers, honeysuckle, lemon and stone fruit. Restrained use of quality French oak adds a graceful, creamy texture to this wine. Try pairing with fresh seafood, such as seared scallops or halibut en papillote. Pork tenderloin topped with grilled peaches would also be a perfect match.

WINEMAKING

With the Okanagan's warm and even summer, the 2016 growing season saw a healthy crop of fruit, without the heat spikes of 2015. Our Pinot Gris is sourced 100% from a single site known as 'The Bench'. The fruit was harvested by hand prior to being whole-bunch pressed and immediately cold settled, allowing the true aromatic and fruity nature of this grape to shine through.



TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	5.5 g/l
Residual sweetness:	1.6 g/l
Sweetness code:	0
SKU code:	466185
UPC code:	778856416435
Date bottled:	June 2017
Case volume:	950



QUAILS' GATE

2015 THE BENCH PINOT GRIS

WINE STYLE

The Bench Pinot Gris is part of our Collector Series selection. Each of these wines are grown in specific vineyard sites and crafted to the highest possible standards. They are made in very limited quantities and are only available at our estate.

TASTING & PAIRING

The 2015 is a delightful, dry, medium-bodied, fruity white wine. It opens with aromas of white flowers, ripe pear, red apple and stone fruit flavours with hints of spice and subtle mineral notes. The palate has great fruit intensity balanced by crisp, citrusy acidity and a long finish. The restrained use of quality French oak adds weight, mouthfeel and structure to this elegant wine. We suggest pairing with fresh seafood such as scallops and halibut, linguini with clams or grilled chicken kebabs.

WINEMAKING

A long, dry, hot summer created ideal growing conditions in our vineyards. Our Pinot Gris is sourced 100 percent from a single site known as "The Bench". The fruit was hand-harvested and whole-bunch pressed then immediately cold-settled, which allowed us to capture the true aromatic and fruity nature of this grape. Most of the juice was fermented in stainless steel but approximately one-third went into new and two-year-old French oak barrels to add texture and complexity to the finished wine.



TECHNICAL NOTES

Alc. by volume:	13.0 %
Total acidity:	5.9 g/l
Residual sweetness:	0.9 g/l
Sweetness code:	0
SKU code:	466185
UPC code:	778856415438
Date bottled:	June 2016
Case volume:	880



QUAILS' GATE

2014 THE BENCH PINOT GRIS

WINE STYLE

The Anniversary Series is a selection of wines grown on specific family vineyard sites. Each wine is crafted to the highest standards in limited quantities which are only available at the estate. The Bench recognizes one of the original sites our grandfather farmed when he arrived in the Okanagan in 1908.

TASTING & PAIRING

The 2014 opens with a burst of white flowers and orange blossom and notes of ripe pear and juicy tangerine. The palate is round and elegant, balanced by refreshing acidity. The deft use of oak adds another dimension. Pair with fresh seafood such as scallops and BC salmon, roast chicken and pasta with cream based sauces.

WINEMAKING

We are delighted to offer up a wine that more than delivers on flavor and quality from the area where our family first started farming in East Kelowna. Our Pinot Gris is sourced 100 percent from a single site known as "The Bench". It was whole-bunch pressed and cold-fermented before 40 percent was barrel-aged in new and two-year-old French oak barrels for eight months. Our Pinot Gris is ready to enjoy now or can be aged up to 2018.



TECHNICAL NOTES

Alc. by volume:	12.5 %
Total acidity:	6.4 g/l
Residual sweetness:	7.8 g/l
Sweetness code:	0
SKU code:	466185
UPC code:	778856414431
Date bottled:	June 2015
Case volume:	850



QUAILS' GATE

2013 THE BENCH PINOT GRIS

WINE STYLE

The Anniversary Series is a selection of wines grown on specific family vineyard sites. Each wine is crafted to the highest standards in limited quantities which are only available at the estate. The Bench recognizes one of the original sites our grandfather farmed when he arrived in the Okanagan in 1908.

TASTING & PAIRING

Hints of toasted brioche, almonds and Anjou pear are expressed upon first nose of our first release of single site Pinot Gris wine. Dense in structure, weight and length, the wine itself is fresh and crisp with notes of grapefruit peel, mineral and toast on the finish. Our Pinot Gris has a wonderful mouthfeel to it with delicate fresh and mineral flavors reminiscent of a Northern Italian Pinot Grigio that would complement a pistachio crusted sablefish or BC lingcod.

WINEMAKING

While we have been serving this wine at our Old Vines Restaurant and using as a blending component to enhance wines with complexity, length and mouthfeel, this is the first bottling of Pinot Gris to become available as a permanent part of our line-up. We are delighted to offer up a wine that more than delivers on flavor and quality from the area where our family first started farming in East Kelowna. Our 25th Anniversary Pinot Gris is sourced 100 percent from a single site known as "The Bench". It was whole-bunch pressed and cold-fermented before 20 percent was barrel aged in new and two-year-old French oak barrels for eight months. Our Pinot Gris is ready to enjoy now or can be aged up to three years.



TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	6.3 g/l
Residual sweetness:	2.5 g/l
Sweetness code:	0
SKU code:	433185
UPC code:	778856413434
Date bottled:	June 2014
Case volume:	790