



Benchmark 2021

60% Cabernet Franc, 16% Merlot, 15% Malbec
9% Cabernet Sauvignon
Alcohol Level: 14.5%
Levels: pH 3.84 TA 6.1 g/l
Sugar: 0.52 g/l
Harvest date: October 5th - 30th, 2021

CSPC +449419

Tasting Notes

Deep ruby in colour, the nose is rich and complex, offering enticing aromas of sweet tobacco, blueberry pie, and a hint of sour cherry. On the palate, firm, fine-grained tannins are impeccably well-integrated, providing structure alongside a juicy roundness with notes of ripe cranberry. The finish is smooth and elegant, leaving a lasting impression of sophistication and balance. A wine that invites contemplation with every sip.



Harvest Notes

2021 arrived from one of the easiest winters we have seen with no bud or vine death detected. Bud burst was a full week ahead of 2020 so it was an earlier than normal start to the season. Early spring was dry and cool. A light frost in mid-May occurred but the vines were unscathed. May's average temperatures were between 20°C – 25°C. First heat arrived the end of May: 40°C in Osoyoos that lasted for 2 days. With only a couple days of rain, it was one of the driest springs on record. The last week of June set records with a 7-day heat dome which brought 46°C in Osoyoos, 44°C in Skaha, and 43°C in Penticton. The remainder of July enjoyed consistent heat with temperatures in the mid to high 30's °C. The first week of August saw some cloudy skies due to smoke from fires, but the next 2 weeks of August were crystal clear and hot with very little precipitation. August 20th saw the cooler weather move in and 25°C became the norm. September was beautiful, sunny and warm, 25°C – 30°C, perfect for ripening grapes. Whites were harvested 10-14 days earlier than average. Because of the heat dome, the estate vineyards were 15-20% down in tonnage but showed excellent fruit quality.

Winemaking Notes

The grapes used in this wine come from Poplar Grove's Estate vineyards located across the Southern Okanagan Valley. The clusters were carefully handpicked and sorted right in the vineyard. After de-stemming, the berries were meticulously hand sorted again to ensure only the highest quality fruit was used for fermentation. Each of the three varietals was cold-soaked for four days before being fermented separately. The wine was then aged for 21 months in a mix of new and old French oak barrels, followed by an additional 12 months of cellar aging before its release.

Cellaring Notes

The 2021 Benchmark will develop for well over a decade. Drink now through 2032.