



Benchmark Brut 2023

100% Chardonnay
Alcohol Level: 12%
Levels: pH 3.3 TA 6.2 g/l
Sugar: 0.1 g/l
Harvest date: September 30th, 2023

CSPC +369882

Tasting Notes

Pale gold in colour. The nose opens with lemon zest, white florals, green apple, and a delicate hint of almond. On the palate, notes of pear, white peach, and lemon peel mingle with a subtle touch of brioche. Crafted in the Charmat method, this sparkling wine offers a soft mouth-feel and a lively, bright acidity.

Harvest Notes

2023 vintage began with a mid-December 2022 deep freeze of -22°C on the Naramata Bench. This was the coldest valley wide cold snap since 1988. We were fortunate enough that we did not have vine death due to the extreme cold, but we did lose primary buds which resulted in an overall 2023 harvest that was about 50% of our anticipated levels. March and April were cool and dry. By the end of April, the first warm weather showed up with 25°C and bud break began on May 2nd. May was the hottest one on record. The beginning of June was 30°C and dry with the middle of the month cooling off slightly with low 20's°C and rain. By the end of June, we were back to the 30+°C making the overall month the hottest and driest June on record. July and August were hot with light precipitation, and September was a glorious month for the vines with temperatures between 24°C and 30°C. This year's harvest was a smooth one. On the Naramata Bench, the harvest was about 50% of our planned tonnage. In Osoyoos, our vineyards suffered more loss with essentially no crop from our blocks of



Viognier and Syrah and only a 50% crop from our Cabernet Sauvignon, Cabernet Franc, Petit Verdot, and Chardonnay. The bright side of 2023 was that it brought us a limited amount of high-quality fruit and gave us the earliest harvest on record. We can't wait to taste the 2023 wines.

Winemaking Notes

Chardonnay was handpicked from our Naramata vineyards. The fruit was gently pressed, cold settled and fermented at 12°C to preserve its bold fruit flavours. The base wine was then re-fermented in a pressurized tank for six weeks, clarified and bottled under pressure to encapsulate the vivacious, effervescent spirit of this Brut.

Cellaring Notes

This wine can be enjoyed now. Drink before the year ending 2030.