



Benchmark Brut 2025

89% Chardonnay, 11% Muscat
Alcohol Level: 12.2%
Levels: pH 3.3 TA 6.1 g/l
Sugar: 4.86 g/l
Harvest date: September 4th - 28th, 2025

Tasting Notes

Very pale lemon in colour with a delicate stream of bubbles. The nose opens with fresh aromas of green apple, pear, and orange blossom accented by a subtle mineral note. The palate is bright and lively with flavours of nectarine, lemon curd, and crisp orchard fruit supported by a soft, creamy mousse. Vibrant acidity carries through to a clean and refreshing finish that highlights the wine's elegance and balance.

Harvest Notes

The 2025 season began with a mild winter followed by warm late February temperatures that led to budburst arriving 7–10 days earlier than average. Spring remained cool but frost free, allowing steady vine development. Summer brought moderate heat with periodic storms and an unusually humid August, though conditions were never extreme enough to halt vine activity.

September opened warm with variable conditions throughout the month, before clearing after late-month rainfall. A light frost in mid-October affected only low-lying areas while most vineyard blocks remained active well into November. The year closed with a warm early winter before returning to seasonal temperatures, resulting in a balanced growing season and healthy vineyard progression.

Winemaking Notes

Chardonnay was handpicked from our Naramata vineyards. The fruit was gently pressed, cold-settled, and fermented at 12°C to preserve its vibrant fruit character. The base wine was then re-fermented in a pressurized tank for six weeks, clarified, and bottled under pressure to capture the wine's lively, effervescent character.

Cellaring Notes

This wine is meant to be enjoyed upon release.

