

2023

BENOM
PASO ROBLES

CONTRAST
2023

C O N T R A S T

In France, these varietals from Bordeaux, Loire, and Burgundy are competitors; in Paso Robles, their opposing terroirs and characteristics work in harmony to deliver a stunningly unique wine. Crafted in a Chablis manner, the acidity and brightness are garnered from the Chardonnay. The Sauvignon Blanc is allowed an extended ripening to bring about tropical notes. From two contrasting varietals comes a chalky wine with a richness from the stirring of the Chardonnay lees balanced by crisp fresh notes of the Sauvignon Blanc and a minerally driven, palate coating finish.

AVA: Edna Valley, Adelaida

VINEYARDS: Greengate Ranch, Solomon Hills, Parrish

DRINKING WINDOW: Now to 2029+

ALCOHOL: 13%

FERMENTATION: Stainless Steel

AGING: 5 months in 57% Neutral, 19% Concrete, & 24% New French Oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 52-54° F



TASTING NOTES AT TIME OF RELEASE

With a radiant golden hue, Contrast presents an aromatic symphony featuring notes of white peach, fragrant honeysuckle, and zesty yuzu. This crisp medium-bodied white offers a harmonious blend of acidity, minerality, and freshness. The oak enhances the aromatics and structure while bâtonnage and contact with the lees add a luxurious texture and a round yet bright finish.



THE BLEND

84% Chardonnay
16% Sauvignon Blanc