

2022

BENOM
PASO ROBLES

CONTRAST
2022

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, Santa Maria, Adelaida

VINEYARDS: Spanish Springs, Greengate Ranch, Bien Nacido, Solomon Hills, Parrish

DRINKING WINDOW: Now to 2028+

ALCOHOL: 13%

FERMENTATION: Stainless Steel

AGING: 6 months in 34% New French Oak, 25% Neutral, 23% Concrete & 18% Stainless Steel

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 52-54° F



TASTING NOTES AT TIME OF RELEASE

Pouring a bright straw shade in the glass, Contrast 2022 has a bouquet of starfruit, salted melon and lemon-lime. Subtle aromas of nilla wafer and honey suckle develop before settling into flinty minerality and white peach. On the palate, this slightly viscous wine brings notes of citrus peel and tropical fruits. Lemon curd and tart tangerine burst forth with chalk, honeycomb and wet stone. This minerally driven wine comes to a mouthwatering, clean finish that refreshes the taste buds.



THE BLEND

82% Chardonnay
18% Sauvignon Blanc

