

2024

BENOM

PASO ROBLES

CONTRAST

## 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:** SLO Coast, Adelaida

**VINEYARDS:** Greengate Ranch, Spanish Springs, Parrish

**DRINKING WINDOW:** Now to 2032+

**ALCOHOL:** 13.2%

**FERMENTATION:** Two weeks in stainless steel & concrete

**AGING:** 6 months in 53% Neutral, 17% Concrete, & 30% New French Oak

**RECOMMENDED CELLAR TEMPERATURE:** 55-60° F

**RECOMMENDED SERVING TEMPERATURE:** 52-54° F



### TASTING NOTES AT TIME OF RELEASE

With a luminous golden hue, the 2024 Contrast exudes an inviting bouquet of graham cracker, pie crust, and tropical fruit. On the palate, juicy guava, vibrant tangerine, and ripe pineapple intertwine, creating a dynamic balance of tropical richness and refreshing acidity. A touch of creaminess from bâtonnage and lees contact enhances the round, velvety mouthfeel, while the oak amplifies the aromatics and structure. The result is a beautifully textured wine with an elegant, refreshing and lingering finish.



### THE BLEND

84% Chardonnay  
16% Sauvignon Blanc

