



# BENTON-LANE

## 2015 Benton-Lane Pinot Noir

### GROWING SEASON

2015 was once again one of the warmest growing seasons on record. It started early with temps warming way above normal. This, coupled with a full soil moisture profile meant the vines were growing like Jack and the Beanstalk. Although we knew it was going to be an early year most growers were caught off guard as tendrils grew inches a day. We were behind from the start, raising wires when we should have been leafing — leafing when we should have been thinning. Because the leaf canopy was growing so fast, mildew was a constant problem. Warm temps continued through the summer. Just before harvest, we got two weeks of cool weather which allowed the vines to relax and allow flavors and acid levels to set. We started harvest on August 28th, our first ever harvest in August. We finished harvest on September 24th, the earliest completion of harvest ever.

### VINIFICATION

Fermentation took place in both small 1.25-ton open fermenters and large stainless steel tanks. Fermentations in the open fermenters were “punched-down” by hand in the traditional manner to extract color and flavor from the skins, while a technique called “pneumatage” was utilized to extract color and flavor in the larger stainless steel tanks. This technique involves injecting large bubbles of air into the tank, which rise through the fermenting wine and gently break up the thick cap of skins that forms at the top of the fermenter. This technique allows excellent extraction of color and flavor from the skins while minimizing extraction of bitter seed tannins. The wine underwent the secondary malolactic fermentation while it was aging in French oak barrels, 17% of which were new, for 8 months. The wine was bottled in August of 2016.

### THE WINE

2015 was another fine, warm year with full ripeness in the fruit which allowed the fruit notes in the wine to be more black fruit driven (boysenberry, black cherry, blueberry and cassis) than red fruit (cherry, cranberry and raspberry). This brings more depth and concentration to the wine, along with a fine balance with all components getting along well with each other. This makes the wine a synergy and much more enjoyable. The wine is rich and deep with flavors of boysenberry, cassis and white pepper. On the finish is the sweet flavor of toasted oak from over-priced French wine barrels. This wine will wow when served with roast lamb. It will continue to evolve over the next 4-6 years.

CARING FOR THE LAND... CREATING EXTRAORDINARY WINES



GRAPE SOURCE	100 % Benton-Lane Estate Pinot Noir
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	8 / 28 / 2015 - 9 / 22 / 2015
SUGAR AT HARVEST	24.8° brix
FINISHED TA	5.6 g/L
FINISHED PH	3.57
ALCOHOL	14.3% by volume

BENTON-LANE.COM

541.847.5792  
FAX 541.847.5791

FAMILY OWNED | ESTATE GROWN | SUSTAINABLY FARMED