



# BENTON-LANE

## 2015 Benton-Lane First Class 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

The must underwent a pre-fermentation “cold soak” to increase extraction of color and flavor. Fermentation took place in small 1.25 ton fermenters with the cap being punched down by hand. The individual lots were fermented with specially chosen yeast and after pressing, the wine underwent malolactic fermentation naturally in French oak barrels, 86% of which were brand new. The barrels selected to be included in the First Class cuvée were pre-blended to ensure consistency and a proper “marriage” of flavors and then racked back into barrels to complete the aging process. 10 months in French oak barrels – 12 months bottle aging before release.

### THE WINE

This is a luxurious, deep, rich wine from another warm vintage. As such, our vines were able to extract full flavors from our sustainably farmed soils. The wine team then spent two months evaluating the 900 or so barrels and then blending the best of the best to make this special wine. The fruit notes are mainly black cherry with a hint of cranberry. Then the wine develops in the mouth with floral, mocha and cola notes. This is a deep, layered wine that takes some patience to appreciate. The overall impression it leaves is a truly balanced luxurious offering that will bring tears when offered with fresh roast spring lamb. This wine will develop over the next ten 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	5.9 g/L
FINISHED PH	3.39
ALCOHOL	14.5% by volume

BENTON-LANE.COM

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