



BENTON-LANE

2016 Benton-Lane Chardonnay

GROWING SEASON

Winemakers like early vintages and 2016 was one of them. We like them because we can usually avoid precipitation and cooler temperatures, both of which are responsible for lackluster vintages – and a lot of my gray hair (my daughter is responsible for the rest). 2016 started early and was cooler than 2014 and 2015. Because our vines weren't growing in hot weather, they could slow down and absorb the oils and esters that make wine taste so good – and that is what happened.

VINIFICATION

The morning harvested fruit was “whole cluster” pressed in a single press load. The juice was 100% barrel fermented to dryness in French oak barrels, 20% of which were brand new. The wine conditioned in the barrels *sur lie* with weekly battonage until it completed malolactic fermentation and was blended. The wine was bottled in August of 2017.

THE WINE

The 2016 Chardonnay has aromas of gooseberry, baked apple crisp, honey, cinnamon and chamomile tea. The flavors of crème brûlée, vanilla, cinnamon, and sweet, rich citrus fruit blend well with a balanced creamy mouthfeel and lingering oak/fruit finish.

CARING FOR THE LAND... CREATING EXTRAORDINARY WINES



GRAPE SOURCE	100 % Benton-Lane Estate Chardonnay
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9/14/2016
SUGAR AT HARVEST	24.4° brix
FINISHED TA	5.4 g/L
FINISHED PH	3.45
ALCOHOL	14.8% by volume

BENTON-LANE.COM

541.847.5792
FAX 541.847.5791

FAMILY OWNED | ESTATE GROWN | SUSTAINABLY FARMED