



# BENTON-LANE

## 2016 BENTON-LANE “FIRST CLASS” PINOT NOIR, WILLAMETTE VALLEY

### GROWING SEASON

Winemakers like early vintages and 2016 was one of them. The 2016 vintage started out 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. 2016 temperatures were a perfect copy of 2006 – warm enough to build black flavors (black cherry, cassis, blueberry, blackberry) but cool enough to drive red flavors (cherry, cranberry).

### 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, 70 percent of which were brand new. The barrels selected to be included in the First Class cuvee 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 deep ruby-colored wine exhibits aromas of rich, dark fruits like black cherry, and raspberry with complex underlying scents of currant, cassis, vanilla, and baking spice. This wine is full of layered fruit flavors of dark cherry, raspberry, cranberry, and blueberry with hints of vanilla and crème brûlée. On the palate, ripe tannins and balanced acidity create a rich, velvety mouthfeel.

CARING FOR THE LAND... CREATING EXTRAORDINARY WINES



GRAPE SOURCE	100% Benton-Lane Estate Pinot Noir
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9/1/2016 - 9/30/2016
SUGAR AT HARVEST	24.9 brix <sup>o</sup>
FINISHED TA	5.7 g/L
FINISHED PH	3.59
ALCOHOL	14.5% by volume

FAMILY OWNED | ESTATE GROWN | SUSTAINABLY FARMED

BENTON-LINE.COM | 541.847.5792 | FAX 541.847.5791