



BENTON-LANE

2017 Benton-Lane Pinot Gris

GROWING SEASON

After a few dry winters, the 2016 - 2017 winter provided ample rain and snow pack statewide. The winter gave way to a relatively cool and wet spring, and as a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month. Flowering was very complete and produced a higher than average fruit set – more clusters per vine and larger clusters.

July ramped up the heat moving the vintage rapidly to *veraison*. However, August saw multiple one-day records for maximum daytime temperatures. The result was that August 2017 was the warmest August on record in the state. A warm early September accelerated fruit development but was slowed by a cool down mid-month. The 2017 harvest ended up with near average to slightly higher than average sugar and acid levels with beautiful flavors and well-balanced fruit.

VINIFICATION

The whole grape clusters were loaded directly into the press to minimize oxidation and juice contact with the skins, as the skins contain phenolic compounds that can make the resulting wine bitter. The Pinot Gris juice was fermented in stainless steel tanks at a very cool temperature to maintain the fresh aromas and flavors of the fruit. The wine did not undergo malolactic fermentation so as not to overpower the delicate flavors. The wine was bottled in March 2018 with a twist-off closure to maximize retention of these fresh flavors.

THE WINE

The 2017 Pinot Gris has aromas of delicate honeysuckle blossom, lemon lime zest, grapefruit and mixed citrus fruit. The flavors of pineapple, Granny Smith apple and lemon meringue blend well with a balanced creamy mouthfeel and a nice acidic finish.

CARING FOR THE LAND... CREATING EXTRAORDINARY WINES



GRAPE SOURCE	Benton-Lane Estate and Select Willamette Valley vineyards
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	10 / 6 / 2017 - 10 / 13 / 2017
SUGAR AT HARVEST	21.9° brix
FINISHED TA	5.8 g/L
FINISHED PH	3.22
ALCOHOL	13.5% by volume

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