



BENTON-LANE

2017 Benton-Lane Pinot Noir

GROWING SEASON

After a few dry winters, the 2016-17 winter provided ample rain and snow 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 June slowed flowering through the second and third weeks of the month. Flowering was very complete and produced a higher than average fruit set – more clusters per vine and larger clusters.

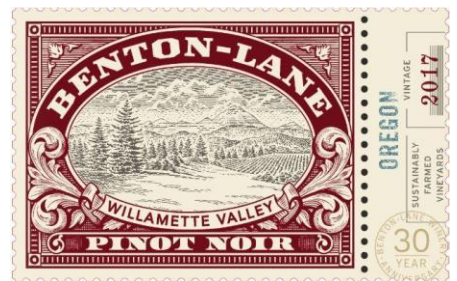
July ramped up the heat, moving the vintage rapidly to veraison. However, August saw multiple one-day records for maximum daytime temperatures. The result was that August 2017 was the warmest on record in the state. A warm early September accelerated fruit development, but was slowed by a cool-down mid-month.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

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, 15 percent of which were new, for 8 months. The wine was bottled in August of 2018.

THE WINE

This wine opens with aromas of bright red fruits like cherries and cranberries with subtle notes of baking spice. The wine has a nice acidic balance, finishing with a hint of pepper along with toasty barrel notes.



GRAPE SOURCE	100% Benton-Lane Estate Pinot Noir
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9/29/2017 - 10/16/2017
SUGAR AT HARVEST	23.5 brix ^g
FINISHED TA	5.53 g/L
FINISHED PH	3.64
ALCOHOL	13.6% by volume

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