



BENTON-LANE

2018 BENTON-LANE “FIRST CLASS” PINOT NOIR, WILLAMETTE VALLEY

GROWING SEASON

The 2018 season began with a wet and cool April and a slightly delayed bud break with temperatures warming through the Spring and flowering and ultimately leading to a warmer-than-average year in the Willamette Valley. Throughout the summer, temperatures remained even and warm with very little rain through harvest, allowing the fruit to remain on the vine and develop rich color, complex aromatics, and layered flavors.

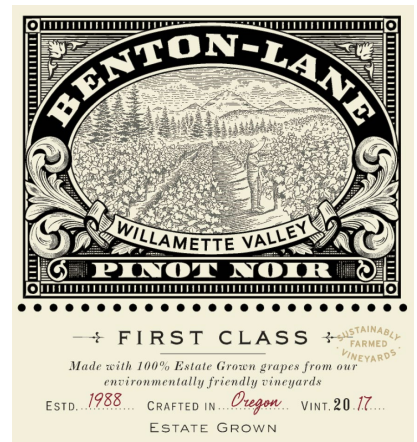
VINIFICATION

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

The 2018 Benton-Lane First Class Pinot Noir opens with rich aromas of black cherry, blackberry and dried cranberries balanced by earthy notes and a light dusty oak. Dense flavors of red and dark fruit and wild plum are complimented by mid-palate structure and a lingering finish.

CARING FOR THE LAND... CREATING EXTRAORDINARY WINES



GRAPE SOURCE	100% Benton-Lane Estate Pinot Noir
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9/20/2018-10/3/2018
SUGAR AT HARVEST	24.5 brix ^o
FINISHED TA	5.5 g/L
FINISHED PH	3.6
ALCOHOL	14.5% by volume

FAMILY OWNED | ESTATE GROWN | SUSTAINABLY FARMED

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