



# BENTON-LANE

## 2019 BENTON-LANE “FIRST CLASS” PINOT NOIR, WILLAMETTE VALLEY

### GROWING SEASON

The 2019 season had a mild winter with an average budbreak in the middle of April. With warmer than average temperatures in the spring, bloom came early in the first part of June followed by a little rain, which decreased future yields and increased the potential for greater concentration of phenolics. Following bloom, the temperatures through veraison and harvest were much lower than most recent vintages, allowing for the best qualitative scenarios for Pinot Noir. The early bloom with cooler ripening period allowed for long hang time and great tannin development without high alcohols or overripe fruit aromatics, resulting in a truly exceptional, complex, and bright Pinot Noir.

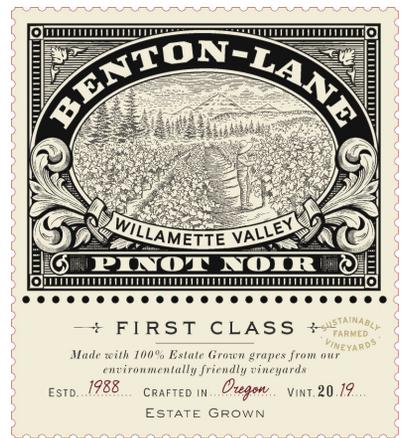
### VINIFICATION

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, 36 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. The 2019 Pinot Noir saw 15 months in French oak barrels and 12 months bottle aging before release.

### THE WINE

The 2019 Pinot Noir has layers of tart cherry, Christmas (Douglas Fir, candle wax, and gingerbread), dried orange peels, and both savory and earthy spices. The wine opens with elegant satin notes of caramel, vanilla, and dried raspberries and finishes with a persistent and complex bouquet of dried flowers. Smooth and muscular, this wine has mature, contemplative tannins with bright lingering acidity.

CARING FOR THE LAND... CREATING EXTRAORDINARY WINES



GRAPE SOURCE	100% Benton-Lane Estate Pinot Noir
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9/27/2019 – 10/5/2019
SUGAR AT HARVEST	23.5 °brix
FINISHED TA	5.8 g/L
FINISHED PH	3.6
ALCOHOL	13.5% by volume

FAMILY OWNED | ESTATE GROWN | SUSTAINABLY FARMED

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