



BENTON-LANE

2019 BENTON-LANE PINOT NOIR

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 a mix of small and large fermenters with each cap managed individually to optimize maceration. The individual lots were fermented with specially chosen yeast, and after pressing, the wine underwent malolactic fermentation naturally in French oak barrels, 18 percent of which were new. After 10 months in barrel, the wine was blended and bottled in August of 2020.

THE WINE

Ripe red plums, pie cherries and mountain blueberry interplay with exotic spices, coastal forest floor, and dried flower petals on the nose of this classically styled Pinot Noir. Full, plush, and elegant textures are held together smartly with fine grained tannins and a gentle, bright acidity. The wine finishes with raspberries, dried cranberries, and lingering earthy plum.



GRAPE SOURCE	100% Benton-Lane Estate Pinot Noir
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9/26/2019 – 10/6/2019
FINISHED TA	5.37 g/L
FINISHED PH	3.66
ALCOHOL	13.5%

CARING FOR THE LAND... CREATING EXTRAORDINARY WINES

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