



# BENTON-LANE

## 2020 BENTON-LANE PINOT NOIR

### GROWING SEASON

The 2020 growing season began just on the early side of average, with budbreak in early April and flowering in early June. Variable weather around bloom, including heat spikes and cool wet rains contributed to poor flower germination and reduced seed development, ultimately leading to decreased yields, smaller berries, and increased sun exposure per berry. July and August temperatures were fairly mild, preventing any heat stress on the vines and helping to develop relatively subtle and elegant skin tannins as berries developed. Overall, the result was dark fresh fruit aromas, with bright and generous mouthfeel.

### VINIFICATION

To best express the Pinot Noir from our vineyards, all our fruit was hand-harvested, destemmed, and allowed to extract for a few days in tank prior to fermentation, which took place over the course of about a week, with cap-management conducted by punching down, pumping over, and using pulses of air. After tasting for appropriate extraction of flavors and textures, the fermenters are carefully pressed to tank to settle, before going to barrel for nine months with just a small amount of new oak.

### THE WINE

Juicy cherry pie, red currants, and ripe cranberries interplay with dried blueberries and plums on the nose, with subtle earthy notes, reminiscent of a warm summer forest floor. In the background are intriguing aromas of orange peel and persimmon, with just a touch of clove and allspice. The palate is expansive and lush with a generous depth of flavor and a balanced freshness.



APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9/21/2020 – 10/7/2020
FINISHED TA	5.65 g/L
FINISHED PH	3.65
ALCOHOL	13.4%