



# BENTON-LANE

## 2018 BENTON-LANE CHARDONNAY, 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 morning-harvested fruit was “whole cluster” pressed in a single press load. The juice was 100% barrel fermented to dryness in French oak barrels, 20% of which were brand new. The wine conditioned in the barrels sur lie with weekly battonage until it completed malolactic fermentation and was blended. The wine was bottled in August of 2018.

### THE WINE

The 2018 Benton-Lane Chardonnay is a complex and layered wine, opening with aromas of Crème Brulee, Lemon-lime, Pineapple, Honey suckle, vanilla, and melonrind. Rich flavors of meyer lemon, honeyfew melon and vanilla are rounded out by a creamy mouthfeel, finishing with a slightly toasted oak on the finish.



GRAPE SOURCE	100% Benton-Lane Estate Pinot Noir
APPELLATION	Willamette Valley, Oregon
HARVEST DATES	9/26/2018 – 9/27/2018
SUGAR AT HARVEST	24.4 brix <sup>o</sup>
FINISHED TA	6.9 g/L
FINISHED PH	3.53
ALCOHOL	14.5% by volume

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