



2005 Benton-Lane Pinot Noir – FIRST CLASS

Grape Source:	100% Benton-Lane Estate Vineyard
Variety:	100% Pinot Noir – 7 clones (Pommard, Wadenswil, 113, 114, 115, 667, 777)
Sugar at Harvest:	23.8° brix
Harvest Dates:	September 28 th through October 13 th
Total Acidity:	5.4 grams per liter
pH:	3.67
Alcohol:	14.4%
Winemaker:	Tim Wilson

Growing Season: A record-breaking warm late winter and early spring gave us bud break much earlier in April than normal. Later, cool and moist weather systems came in and stayed throughout bloom. The rain was good for building up soil moisture for the summer, but it also gave us lighter fruit set and a smaller crop load. The summer followed with average temperatures and below average rain. A late summer cooling trend gave us long, slow and late season ripening of the grapes. From bud break to harvest, 2005 was the longest growing season ever at Benton-Lane.

Vinification: The must underwent a pre-fermentation “cold soak” to increase extraction of flavor. Fermentation took place in small 1.25-ton open top 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 barrel. To ensure optimal quality, the wine was bottled with Stelvin® screw-top closures.

Aging: 16 months in French Oak barrels – 6 months bottle aging

The Wine: This deep ruby colored wine exhibits classic aromas of cherry and blackberries, with complex underlying scents of plum, truffle, anise, cedar, and forest floor. Very ripe, fine tannins and balanced acidity create a rich, velvety texture that leads into an extremely long finish. The exquisite balance in this wine makes it a very versatile food wine.

Production: 1,334 6-pack cases **Suggested retail:** \$60 **Release date:** 8 / 1 / 2007

BENTON-LANE WINERY

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