



## 2006 BENTON-LANE ESTATE PINOT NOIR

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| <b>Grape Source:</b>     | 100% Willamette Valley   |
| <b>Variety:</b>          | 100% Pinot Noir – 7 clones (Pommard, Wadenswil, 113, 114, 115, 667, 777) |
| <b>Sugar at Harvest:</b> | 24.9° Brix   |
| <b>Harvest Dates:</b>    | 9/28/06 – 10/14/06   |
| <b>Total Acidity:</b>    | 5.53 grams per liter   |
| <b>pH:</b>               | 3.74   |
| <b>Alcohol:</b>          | 14.1% by volume  |

**Growing Season:** The Benton-Lane estate vineyard experienced typical, wet springtime weather in 2006 leading up to bud-break in mid April. Drier and windier weather during bloom led to very efficient pollination of the grape cluster flowers. The result was an above average fruit-set. 2006 was the warmest growing season since 2003, marked by brief sweltering periods in late June and mid September. A more abundant crop-load than in recent years was uniformly ripened with little to no pressure from rot and disease. The individual grapes were large and quite juicy, with smooth tannins and moderate acidity. With the entire estate's grapes ripening all at the same time, the harvest was quite a scramble logistically but the quality of the resulting wines is extraordinary.

**Vinification:** Fermentation took place in both small 1.25-ton open fermenters and large stainless steel tanks. Fermentations in the open fermenters were "punched-down" by hand in the traditional manner to extract color and flavor from the skins, while a technique called "pneumatage" was utilized to extract color and flavor in the larger stainless steel tanks. This technique involves injecting large bubbles of air into the tank, which rise through the fermenting wine and gently break up the thick cap of skins that forms at the top of the fermenter. This technique allows excellent extraction of color and flavor from the skins while minimizing extraction of bitter seed tannins. The wine was aged in French oak barrels for 9 months and bottled unfiltered and unfiltered in August 2007.

**The Wine:** This deep ruby colored pinot noir has impressive and varietal aromas of bing cherries, red plums, hibiscus and wild mushrooms. The smooth, ripe tannins give a voluptuous texture to the mixed berry and chocolate flavors of the wine. A hint of white pepper adds further complexity to the lively and seamless finish.

**Production:** 24,866 cases      **Suggested Retail:** \$26      **Date of Release:** 10/01/2007

### BENTON-LANE WINERY

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