



2006 Benton-Lane Pinot Noir – FIRST CLASS

Grape Source: 100% Benton-Lane Estate Vineyard

Variety: 100% Pinot Noir – 4 clones: Pommard (18.8%)
114 (12.6%)
115 (31.1%)
777 (37.5%)

Sugar at Harvest: 24.9 – 25.4 ° brix

Harvest Dates: September 29th through October 2nd

Total Acidity: 5.3 grams per liter

pH: 3.58

Alcohol: 14.6%

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. 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: 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, blackberries and wet earth, with complex underlying flavors of mocha, anise and blueberries. Very ripe, fine tannins and balanced acidity create a rich, velvety texture that leads into an extremely long finish.

Production: 684 6-pack cases **Suggested retail:** \$60 **Release date:** 9 / 1 / 2008

BENTON-LANE WINERY

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