



2007 BENTON-LANE ESTATE PINOT NOIR

Grape Source:	100% Estate Grown, Willamette Valley
Variety:	100% Pinot Noir – 7 clones (Pommard, Wadenswil, 113, 114, 115, 667, 777)
Sugar at Harvest:	21.4 – 24.0° Brix
Harvest Dates:	9/26/07 – 10/8/07
Total Acidity:	5.0 grams per liter
pH:	3.63
Alcohol:	13.55% by volume

Growing Season: The Benton-Lane estate vineyard experienced warmer than usual springtime weather in 2007. This continued into mid-June, and the dry and windy weather during bloom led to very efficient pollination of the grape cluster flowers. The summer months were cooler than normal, without heat extremes, which led to slow, even maturation of the grape clusters. By early September it appeared that a near perfect harvest was in the works until autumn rains arrived in late September and only let up for brief periods until mid-October. Fortunately, most of the grapes attained ripeness just as the rain was arriving, and the cool temperatures prevented mold growth. The resulting wines are lower in alcohol but lively and fragrant, with nice mature fruit flavors and moderate tannins.

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 in August 2007.

The Wine: This brilliantly hued red wine has delicate aromas of strawberry and rose petal with more complex scents of autumn leaves and chocolate layered in. On the palate, it exhibits classic bright cherry flavors with hints of hibiscus, beetroot and red licorice. The wine is lithe and crisp with fine grained tannins that provide a nice framework to the silky mid-palate.

Production: 19,674 cases **Suggested Retail:** \$26 **Date of Release:** 11/15/2008

BENTON-LANE WINERY

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