



2008 Benton-Lane Willamette Valley Pinot Gris

Grape Source:	Benton-Lane Estate and select Willamette Valley vineyards
Appellation:	Willamette Valley, Oregon
Harvest Dates:	October 17th – 30th
Sugar at Harvest:	23.7° Brix
Finished TA:	7.6 grams per liter
Finished pH:	3.20
Finished RS:	4 grams per liter (.4%)
Alcohol:	13.45 % by volume
Winemaker:	Chris Mazepink

Growing Season: Cooler than usual springtime temperatures had the vines off to a late start on the growing season. Despite some relatively intense heat in May, the summer months were also very cool with a moderate amount of rainfall in August. Thinking that ripening a normal crop would be a challenge this vintage, we trimmed a fair amount of grape clusters off of the vines hoping to achieve maturity with the remaining clusters. Fortunately, a warm, dry October led to very even ripening of the fruit. Although it was one of the latest harvest periods to date for the estate, the grapes came in looking very good and at optimum levels of maturity. The resulting wines show great finesse, complexity and balance.

Vinification: The whole grape clusters were loaded directly into the press to minimize oxidation and juice contact with the skins, as the skins contain phenolic compounds that can make the resulting wine bitter. The Pinot Gris juice was fermented in stainless steel tanks at a very cool temperature to maintain the fresh aromas and flavors of the fruit. The wine did not undergo malolactic fermentation so as not to overpower the delicate flavors. The wine was bottled early with a twist-off closure to maximize retention of these fresh flavors and crisp acidity.

The Wine: This wine is a great example of a crisp and bright style of pinot gris. Exhibiting aromas of asian pear, honeydew and citrus blossom, it is overtly fruity yet still complex for this wine variety. The flavors of tangy lime, comice pear and starfruit linger on the exceptionally long finish. A great "warm weather" wine, it goes with simple appetizers and a wide assortment of seafood any time of the year.

Production: 4,860 cases **Suggested retail:** \$17.00

Accolades: 93 points, Wine & Spirits, 6/30/09
Top 10 summer wines, FreindsEat.com, 6/09

BENTON-LANE WINERY

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