



2010 Benton-Lane Willamette Valley Pinot Gris

Grape Source:	Benton-Lane Estate and select Willamette Valley vineyards
Appellation:	Willamette Valley, Oregon
Harvest Dates:	10/17/10 – 10/27/2010
Sugar at Harvest:	21.5° – 23.3° brix
Finished TA:	6.67 g/L
Finished pH:	3.33
Finished RS:	2.9 g/L
Alcohol:	13.75 % by volume
Winemaker:	Chris Mazepink

Growing Season: After a relatively cool spring and summer, a four week window of warm and dry weather began in early October. This warm trend lingered through month's end to create optimal harvest conditions at the Benton-Lane estate, advancing ripening of smaller-sized grape clusters and delivering balanced fruit with full flavor development and lower brix levels, great acidity and slightly lower alcohol levels.

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 in early March with a twist-off closure to maximize retention of these fresh flavors.

The Wine: Our 2010 Pinot Gris opens with extremely generous aromas of white peach, lime, wet stone and apple blossoms. In the mouth, juicy flavors of Granny Smith apples and grapefruit are rounded out with the distinct flavor of citrus marmalade. A very concentrated finish leaves lingering flavors of minerality and raw honey.

Production: 3,286 cases

Suggested retail: \$17.00

Accolades: Wine & Spirits magazine scored this wine **93 points** and also was a selection of their Top 100 wines of the World for 2011.

BENTON-LANE WINERY

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