

# Benton-Lane Winery

## Brand Description

Since our first vintage in 1992, Benton-Lane has produced estate grown; artisan crafted Pinot Noir from our Willamette Valley, Oregon estate. Beginning in 2003, we began to produce artisan crafted, Willamette Valley Pinot Gris from our estate and other carefully selected vineyards.

Our vineyard site, with its gentle southeast facing slopes and well-drained clay-loam soils, is ideal for Pinot Noir. “Old Baldy”, a mountain to the west, breaks up low cloud layers that roll in from the Pacific Ocean leaving our site sunnier than most other vineyard locations in the region. In fact, for more than 100 years prior to our purchasing the land, it was known as the Sunnymount Ranch. The additional sunlight assures even ripening. In addition, our vineyard tends to ripen earlier than many of our Willamette Valley neighbors, which allows us to harvest before potentially damaging fall storms make their annual appearance.



In our vineyard, we firmly adhere to recognized sustainable farming standards, and we strongly believe responsible stewardship of our vineyard land will result in the highest quality of wine grapes year after year. Our vineyard has been certified sustainable by the L.I.V.E. organization, and our farming methods have been certified as Salmon Safe, indicating our farming methods do not result in any harmful runoff into the watershed. We keep yields from our vineyard relatively low, even in years where the vines seem eager to produce a large crop. This helps maintain excellent concentration of both aromas and flavors in our wines and contributes to the long-term health of our vines. As the decades go on and our property eventually passes on to other hands, we plan to leave our land as healthy and fruitful as nature intended it to be.

In our cellar, we believe producing the finest Pinot Noir and Pinot Gris requires a light touch. We gently coax the delicate aromas, flavors, and colors from the grapes. We use two methods to extract color and flavor from the Pinot Noir skins during fermentation. First, in a process called “pneumatage” we inject very large air bubbles into the bottom of the fermentation tanks, which rise up through the “cap” of skins, wetting it and extracting color and flavor. Second, we use traditional hand punch-down methods to gently immerse the cap into the wine in small 1¾-ton fermenters. Skillful aging of our Pinot Noir in barrels produced by several of the world’s finest coopers provides us with a broad palate of flavors, aromas, and textures for our winemaker to use in blending beautifully balanced wines that are true expressions of our vineyard’s fruit. Maintaining a small production volume allows our winemaker to personally work with every lot of wine throughout its entire stay in our cellar.

Our Pinot Gris is whole cluster pressed to minimize contact between the juice and potentially bitter phenolic compounds in the skins and seeds. This “clean” juice undergoes a cold, slow fermentation process that results in wine with outstanding aromatic properties and excellent fruit expression on the palate. A small percentage of the Pinot Gris is barrel fermented to add complexity to the blend.

In the marketplace, our artisan crafted, estate grown and Willamette Valley wines represent a true value and our quality has been well recognized throughout the industry. We’re sure you’ll agree.

### **BENTON-LANE WINERY**

PO Box 99, Monroe, OR 97456 Tel: 541-847-5792 Fax: 541-847-5791 [www.benton-lane.com](http://www.benton-lane.com)