

BENTON-LANE WINERY

1999 Benton-Lane Pinot Noir Reserve

One of the World's Healthiest Wines

Benton-Lane Pinot Noir has incredibly high levels of the antioxidant / anti-carcinogen Resveratrol.

What makes it Reserve?

At Benton-Lane we don't make a Reserve every year. In fact, we have produced a Reserve wine in less than half of the vintages. Over the last twelve years that we have farmed Benton-Lane, some vineyard blocks have established themselves as producing special fruit quality. All we need to create a Reserve is perfect weather. We nurture the wine with special care and slowly age it in French oak barrels creating a very, very, special wine that we call Reserve.

The Vintage

Oregon has been blessed with wonderful growing conditions for the last five vintages. Of these, 1999 was a house favorite. A perfect vintage is when the forces of nature are in complete balance. It is when there is enough heat to gradually mature the flavors in the grapes, but not so much heat that the fruit flavor is "burned out". We want cool nights to refresh the vine, plenty of sun to stimulate phenolic development, and little rain. 1999 was perfect.....

The Winemaking

The grapes are harvested by hand, not machine. After crossing the sorting table, where less than perfect clusters are removed, the bitter stems are removed. The grapes rest for two days to enhance the color and then are fermented in small open topped fermentors. Instead of "punching down", the cap is saturated by releasing large air bubbles which softly extract the color and flavor from the grape skins maximizing the deep cherry flavors. At exactly the right moment the free run is removed and aged fifteen months in small cooperage. The wine is bottled unfiltered and unfinned.

The Vineyard

Our vineyard is located in the south coastal range of the Willamette Valley where we experience drier, warmer, more cloud free days than northern Willamette locations. The well-drained vineyards are located above the valley fog and below the windy ridges for optimum maturation. We practice sustainable, "low input" viticulture and are one of the minority of vineyards certified under both the International LIVE (Low Input Viticulture and Enology) and Salmon Safe programs.



2003 Gold Medal Winner

Northwest Wine Summit

Certified Salmon Safe

Certified Sustainable Agriculture

3rd out of 141 Pinot Noirs

"Sweet vanilla aromas and juicy black fruit, this luscious, layered wine offers layers of complexity and a huge finish."

- Wine Press Northwest

pH: 3.63 • Titratable Acidity (%): 0.60 • Alcohol (%): 13.0

