



## 2003 Benton-Lane Pinot Noir – FIRST CLASS

<b>Grape Source:</b>	100% Benton-Lane Estate Vineyard
<b>Variety:</b>	100% Pinot Noir – 7 clones (Pommard, Wadenswil, 113, 114, 115, 667, 777)
<b>Sugar at Harvest:</b>	24.2° brix
<b>Harvest Dates:</b>	September 25 <sup>th</sup> through October 3 <sup>rd</sup>
<b>Total Acidity:</b>	5.9 grams per liter
<b>pH:</b>	3.60
<b>Alcohol:</b>	14.1% by volume

**Growing Season:** 2003 began as a normal growing season. Bud break was right on time in late April, and the spring rains cleared up by mid-May allowing for ideal bloom conditions in June. During the summer and early fall the Willamette Valley experienced record hot temperatures and dry conditions. The crucial last weeks of ripening were hot, and rapid ripening resulted in a very early and quick harvest. Despite the heat, the fruit was in excellent condition, a testament to excellent vineyard management. Average yield was 2.25 tons per acre.

**Vinification:** The must underwent a pre-fermentation “cold soak” with dry ice to increase extraction of flavor. Fermentation took place in small 1.25-ton open top fermenters with the cap being punched down by hand. The individual lots were fermented with both commercial and native yeast and after pressing, the wine underwent malo-lactic fermentation naturally in barrel.

**Aging:** 16 months in French Oak barrels – 1 year bottle aging

**The Wine:** This deep ruby colored wine exhibits classic aromas of cherry and blackberries, with more complex underlying scents of plum, truffle, and forest floor. The supple flavors of black cherry and dark plum are layered with cedar and truffle notes. Fine tannins contribute to the velvety texture and the balanced acidity makes it a very versatile food wine.

**Production:** 1,490 cases

**Suggested retail:** \$40

### BENTON-LANE WINERY

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