



2004 BENTON-LANE ESTATE PINOT NOIR

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| Grape Source: | 100% Benton-Lane Estate Vineyard, Willamette Valley |
| Variety: | 100% Pinot Noir – 7 clones (Pommard, Wadenswil, 113, 114, 115, 667, 777) |
| Sugar at Harvest: | 23.8° Brix |
| Harvest Dates: | 9/12/04 – 10/01/04 |
| Total Acidity: | 5.6 grams per liter |
| pH: | 3.62 |
| Alcohol: | 13.5% by volume |

Growing Season: A warm spring resulted in one of the earliest bud breaks that the Willamette Valley has ever seen. Spring continued warmer and dryer than normal. Bloom commenced in early June along with some precipitation. The cool and wet weather continued through bloom, which reduced the crop load for the season and gave the vines ample soil moisture to get through the warm, dry summer. This record early harvest for Benton-Lane benefited when fall weather systems started to develop and cool down the valley in early September, giving the fruit ideal slow end of the season ripening conditions.

Vinification: Fermentation took place in both small 1.25-ton open fermenters and large stainless steel tanks. Fermentations in the open fermenters were “punched-down” by hand in the traditional manner to extract color and flavor from the skins, while a technique called “pneumatage” was utilized to extract color and flavor in the larger stainless steel tanks. This technique involves injecting large bubbles of air into the tank, which rise through the fermenting wine and gently break up the thick cap of skins that forms on top of the fermenter. This technique allows excellent extraction of color and flavor from the skins while minimizing extraction of bitter seed tannins. The wine was aged in French oak barrels for 10 months, and bottled in August 2005.

The Wine: This wine exhibits enticing aromas of cherry and mixed berries, with underlying hints of mocha, rose petal, cola, and forest floor. The tannins are very fine, resulting in a rich, silky texture. Exquisite balance and complexity make this wine an excellent match with a wide array of foods.

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| Production: | 12,054 cases |
| Suggested Retail: | \$22 |

BENTON-LANE WINERY

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