



## 2005 BENTON-LANE ESTATE PINOT NOIR

<b>Grape Source:</b>	100% Willamette Valley
<b>Variety:</b>	100% Pinot Noir – 7 clones (Pommard, Wadenswil, 113, 114, 115, 667, 777)
<b>Sugar at Harvest:</b>	24.3° Brix
<b>Harvest Dates:</b>	9/28/05 – 10/21/05
<b>Total Acidity:</b>	5.5 grams per liter
<b>pH:</b>	3.74
<b>Alcohol:</b>	14.1% by volume

**Growing Season:** A record-breaking warm late winter and early spring gave us bud break much earlier in April than normal. Later, cool and moist weather systems came in and stayed throughout bloom. The rain was good for building up soil moisture for the summer, but it also gave us lighter fruit set and a smaller crop load. The summer followed with average temperatures and below average rain. A late summer cooling trend gave us long, slow and late season ripening of the grapes. From bud break to harvest, 2005 was the longest growing season ever at Benton-Lane.

**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 at the 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 2006.

**The Wine:** This pinot noir exhibits aromas of dark chocolate and cherry, earthy spices and hints of ripe strawberry. Initial spicy notes on the palate carry the berry flavors, creating a seamless texture. The velvety structure complements the ample body, with nice cherry flavors lingering through the clean finish.

**Production:** 16,305 cases

**Suggested Retail:** \$25

**Date of Release:** 11/01/2006

### 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)