



2005 Benton-Lane Willamette Valley Pinot Gris

Grape Source:	Benton-Lane Estate and selected Willamette Valley vineyards
Appellation:	Willamette Valley
Sugar at Harvest:	24.2° Brix
Harvest Dates:	September 27 th – October 18
Total Acidity:	6.6 grams per liter
pH:	3.30
Alcohol:	13.5% 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: The whole grape clusters were loaded directly into the press to minimize juice contact with the skins, as the skins contain bitter phenolic compounds that are detrimental to wine quality. 96% of the Pinot Gris juice was fermented in stainless steel tanks at a very cool temperature to maintain the fresh flavors and aromas of the fruit. 4% of the juice was barrel fermented to add greater depth and complexity to the wine without overpowering the delightful fresh fruit flavors. The wine has been bottled early with a screw cap closure to maximize retention of these fresh flavors and crisp acidity.

The Wine: This pale straw colored Pinot Gris displays generous floral, pear, and white peach aromas. On the palate, this beautifully balanced wine is initially crisp with zesty citrus and granny smith apple flavors that lead into a delightfully fruity finish which is long and extremely clean. This refreshing wine goes extraordinarily well with shellfish, creamy pasta dishes, light appetizers and sunny weather. Enjoy!

Production: 2500 cases

Suggested retail: \$16.00

BENTON-LANE WINERY

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