



2008 BENTON-LANE ESTATE PINOT NOIR

Grape Source:	100% Estate Grown, Willamette Valley
Variety:	100% Pinot Noir – 7 clones (Pommard, Wadenswil, 113, 114, 115, 667, 777)
Sugar at Harvest:	21.4 – 24.0° Brix
Harvest Dates:	9/26/07 – 10/8/07
Total Acidity:	5.0 grams per liter
pH:	3.63
Alcohol:	13.45% by volume
Winemaker:	Chris Mazepink

Growing Season: Heralded as a “classic” vintage from Wine Spectator magazine, the 2008 growing season began with cooler than usual springtime temperatures. The month of May enjoyed some relatively intense heat, but the summer months were also very cool with a moderate amount of rainfall in August. Thinking that ripening a normal crop would be a challenge this vintage, we trimmed a fair amount of grape clusters off of the vines on the estate vineyard hoping to achieve maturity with the remaining clusters. Fortunately, a warm, dry October lead to very even ripening of the fruit. Although it was one of the latest harvest periods to date for the estate, the grapes came in looking very good and at optimum levels of maturity. The resulting wines show great finesse, complexity and balance.

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 9 months and bottled in August 2009.

The Wine: This brilliantly ruby tinted wine has classic aromas of cherries, red currants and raspberries with more subtle hints of baking spice and vanilla layered in. On the palate, it exhibits lithe fruitiness and lingering cherry and berry flavors. The wine shows extraordinary balance and finesse with fine grained tannins that provide a nice framework to the silky mid-palate.

Production: 16,760 cases **Suggested Retail:** \$26 **Date of Release:** 4/15/2010

Accolades: This wine scored 90 points from Robert Parker’s Wine Advocate and has won numerous medals including a gold at the San Francisco International Wine Competition

BENTON-LANE WINERY

PO Box 99, Monroe, OR 97456 Tel: 541-847-5792 Fax: 541-847-5791 www.benton-lane.com