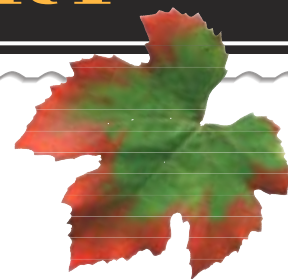


BENTON-LANE WINERY



1999 Sunnymount Cuvee Pinot Noir



Why is Sunnymount Cuvee so special?

Every once in a while we have a "perfect vintage" where the weather is "soft" during bloom, the growing season is cool and the critical harvest weather is dry. When we are fortunate enough to have a vintage like this, we look for superior fruit flavors and textures. At harvest time, we are constantly in the vineyard tasting and evaluating the fruit. And every so often we come across the perfect cluster. This is a cluster that is perfectly formed with uniform size berries and ripeness. It is one that has been exposed to the cool breezes of the Willamette Valley and the long afternoon sun. It is a cluster that has reached, but not exceeded, optimum

ripeness. It is perfect. We harvest only these perfect clusters and ferment them separately. Months later we will find out if we have indeed created another Sunnymount from Benton-Lane.

Where did the name come from?

Sunnymount was the original name of our ranch over seventy-five years ago. It was so named because a mountain to the west of us, called Old Baldy, splits the clouds heading for our ranch so that typically we are bathed in sunshine when Eugene to the South, and Corvallis to the North, are overcast. We brought back this historical name for this very special wine.

How was the wine made?

The selected clusters are gently removed from the vine and the stems are removed leaving just the perfect grapes. They are then allowed to rest for two days to enhance the flavors and color in the skins. Instead of "punching down," the cap is saturated by releasing air bubbles which softly extract the color and flavor from the grape skins maximizing the deep cherry flavors. At the perfect moment, the free run is removed and aged for fifteen months in small 75% new cooperage from a blend of Troncais and Allier forests. The wine is bottled unfiltered and unfinned and then aged in our temperature controlled warehouse for three years.

What does it taste like, go well with?

From across the room, one can see that the Sunnymount Cuvee is no ordinary pinot noir. The inky purple color reveals the high level of extraction and pedigree this blockbuster wine has. Aromas of blackberry cobbler, rich earth and toasty oak leap out of the glass. Equally complex are the deep flavor profiles layered into this rich wine. A soft, dark plum and cassis entry precedes the more exotic black truffle, cola and marionberry flavors. The velvety tannins cradle the palate on the pronounced finish. No training wheels are included with this wine! It will, however, pair nicely with well-grilled meats, heartier tomato-based pasta dishes, roasted vegetables, lamb and wild mushroom dishes. Enjoy!



pH: 3.67 • Titratable Acidity (%): 0.60 • Alcohol (%): 14.3