



## **BENTON-LANE PINOT BLANC**

### **THE WINE**

In 1982 I tasted my first Oregon Pinot Blanc at a winery near Dundee and fell in love. It was a complex white wine unlike the fruity whites that Oregon had been producing. This wine had been fermented in an old workhorse barrel and I thought it could be even better if it had some fresher wood flavors. So I snuck an acre of Blanc in the vineyard, whole cluster pressed into barrel, fermented the sweet juice, stirred the lees weekly to enhance mouth feel and aged it for eight months in fresh European barrels. The wine was an instant hit in the tasting room (the only place the wine is sold). It has aromas of apple, almond, butterscotch and lemon custard followed by a hint of baking spices.

### **DEDICATION**

We have dedicated this beautiful wine to the courageous passengers and crew of UAL Flight 93 who gave their lives to save The White House on September 11, 2001. That is why "93" appears on the label instead of a vintage.

### **CUISINE**

This wine is pure heaven with lobster, sauced or grilled seafood, veal picatta or my personal favorite, Wiener schnitzel.

**Price: \$19.00 each**

**BENTON-LANE WINERY**

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