



2006 BENTON-LANE FIRST CLASS PINOT NOIR

THE WINE

Reserve wines originated as a way of celebrating a very special vintage; when everything comes together to create a perfect wine. And yet, many wineries make a “reserve” wine every year - not us. Our **First Class** is produced only when we have a particular lot of wine that is very, very special. The **2006 First Class Pinot Noir** is such a wine. To start, we look to our favorite vineyard sites for the most balanced, flavorful and concentrated Pinot Noir. We ferment these lots in small fermenters called “pots”. We baby them every step of the way and move the best wine into new French oak barrels for sixteen months of ageing. As the wines develop, we select the best barrels to eventually become “FIRST CLASS” - the best of the best. In 2006, we produced only seven hundred six packs of this very special wine.

The **2006 First Class Pinot Noir** is a dark ruby colored wine that exhibits cherry and blackberry aromas with underlying scents of anise, mocha and blueberry. Very ripe tannins and balanced acidity create a rich, velvety texture. The exquisite balance of this wine makes it a very versatile wine with food.

CUISINE

This is a sexy, silky Pinot Noir with the depth to compliment rich meaty pastas as well as sauced meat entrees. It is wonderful with grilled or sauced Pacific Northwest salmon, rosemary grilled lamb, Dungeness crab cakes or savory dishes prepared with fresh mushrooms.

Price: \$60.00 each – 1 bottle limit

BENTON-LANE WINERY

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