



2011 Benton-Lane Pinot Noir – FIRST CLASS

<u>Grape Source:</u>	100% Benton-Lane Estate Vineyard		
<u>Variety:</u>	100% Pinot Noir – 4 clones (Pommard, Wadenswil, 115, 114)		
<u>Harvest Dates:</u>	Oct. 24 th , 2011	<u>Sugar at Harvest:</u>	22.8 – 23.2° brix
<u>Titrateable Acidity:</u>	6.0 grams per liter	<u>pH:</u>	3.91
<u>Alcohol:</u>	13.5%		

Growing Season: The 2011 season was one of the coolest on record which resulted in a long, drawn out ripening process for the grapes and the latest harvest ever at the Benton-Lane estate. The extra time for the fruit on the vines meant more complexity of flavors while still retaining a high level of natural acidity. The vines produced a large crop as well so ripening was definitely a concern, but the normal October rains that occur in Oregon fortunately never amounted to much. So while harvest was later than normal, it was bountiful in both quality and quantity.

Vinification: The must underwent a pre-fermentation “cold soak” to increase extraction of color and flavor. Fermentation took place in small 1.75-ton fermenters with the cap being punched down by hand. The individual lots were fermented with specially chosen yeast and after pressing, the wine underwent malolactic fermentation naturally in French oak barrels, 42% of which were brand new. The barrels selected to be included in the First Class cuvee were pre-blended to ensure consistency and a proper “marriage” of flavors and then racked back into barrels to complete the aging process. To ensure optimal quality, the wine was bottled with Stelvin® Lux screw-top closures.

Aging: 15 months in French Oak barrels – 12 months bottle aging before release

The Wine: This deep crimson colored wine exhibits aromas of chocolate covered cherries, blueberries, with complex underlying scents of cigar box and cedar wood. Very ripe, fine tannins and balanced acidity create a rich, velvety texture that leads into an extremely long finish. The exquisite balance in this wine makes it a very versatile food wine, but it pairs exceptionally well with red meat dishes, venison, wild mushrooms and other savory fare.

Production: 611 6-pack cases **Suggested retail price:** \$60

Accolades: This wine has not yet been rated...
The previous vintage received a 93 point score and review from Wine Spectator magazine .

BENTON-LANE WINERY

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