

BENTON-LANE WINERY

Family Owned • Estate Grown • Sustainably Farmed

2014 Benton-Lane Pinot Noir



Growing Season:

The 2014 growing season started out with an early spring and quickly developed into the warmest growing season on record. Although most growers in Oregon thin their crop as a way of insuring ripeness, many abandoned this practice as they felt it was unnecessary and frankly they welcomed a large crop. At Benton-Lane we used crop thinning to increase quality by dropping the less perfect, less ripe clusters and keeping the best. The long growing season ensured full flavored grapes with an emphasis on riper flavors. For the red wines this meant wines favoring the dark fruits (blackberry, black cherry, cassis). A warmer summer also produced more grape sugars which in dry wines means more alcohol although we are easily able to adjust this to bring the wines into perfect 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 underwent the secondary malolactic fermentation while it was aging in French oak barrels, 17% of which were new, for 8 months. The wine was bottled in August of 2015.

The Wine

Balance is when all the components in a wine are in harmony. If your palate can isolate the flavors of the wine then they haven't fully fused. But when this happens, when all the pieces come together, then the wine is one and is pure heaven. Our 2014 Estate Pinot Noir is there. The aromatics are smoky cedar and floral notes. They are delicate and not over powering. The perfect balance of this wine is apparent immediately. No one component stands out. There is rich, black cherry flavors, candied fruit sweetness, a slight hint of black licorice, and rose petals. The wine is amazing in its balance. You really have to taste it to get it. I have no idea why some wines are balanced and some not. I do know that this one is.....enjoy.

Production:
20,351 cases - 750 ml
995 cases - 375 ml

Suggested retail:
\$30.00

Grape source:	100 % Benton-Lane Estate Pinot Noir
Appellation:	Willamette Valley, Oregon
Harvest Dates:	9/10/2014 - 10/10/2014
Sugar at Harvest:	24.5° brix
Finished TA:	5.7 g/L
Finished pH:	3.72
Alcohol:	13.5% by volume

Caring for the land Creating Extraordinary Wines

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