

BENTON-LANE

2022 Willamette Valley Pinot Noir



VARIETAL 100% Pinot Noir

APPELLATION Willamette Valley

AGING 100% French oak, 19% new; Aged 10 months in barrel

FINAL ANALYSIS TA: 6.1 g/L | pH: 3.57 | Alcohol: 13.5%

Established in 1988, our 317-acre wooded estate in Oregon's Willamette Valley was born from the pioneering spirit of discovery and a relentless pursuit of excellence.

THE VINTAGE

The winter of 2022 was relatively mild, followed by a heavy spring frost and sustained cold and wet weather until June. The vines soon reset and with nearly perfect weather in July for fruit set, a well-balanced canopy emerged, with healthy and beautifully sized clusters. Summer's unusually warm temperatures and a long, dry ripening period in fall allowed us to leave the clusters hanging for a prolonged time. October's harvest produced ripe fruit with balanced acidity and sweetness, as well as complex flavors and aromas.

VINIFICATION

Every block of the vineyard was picked individually and kept separate until blending. We soaked each lot for 5 to 7 days before starting fermentation in both small and large vessels, using a combination of selected yeast and native fermentation. The blocks received individual cap management depending on where in the vineyard they came from and their flavor and tannin profile. After a gentle pressing, the wine went through malolactic fermentation in French oak barrels.

TASTING NOTES

Fresh raspberries and sour cherries on the nose, and spices such as black pepper and cardamom in the back, mingle with hints of earthiness and herbs redolent of dried thyme and fresh pennyroyal. Medium bodied with a vibrant, textured midpalate. Marked by elegant tannins and balanced acidity, this is a complex, nuanced wine with a long finish.

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