BENTON-LANE

2023 WILLAMETTE VALLEY PINOT NOIR



VARIETAL 100% Pinot Noir APPELLATION Willamette Valley AGING 10 months in French oak barrels | 17% new FINAL ANALYSIS TA: 5.72 | pH: 3.47 | 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 2023 was cold and long with over 2,800 chilling hours. This resulted in a late but energetic bud break in early May. We experienced the highest Growing Degree Days accumulation ever recorded throughout May (321 GDD), which made up for the late start and led to an early bloom on June 6th. After a warm and dry summer, we had a 2-week period of milder temperatures and cloudier skies that gave the flavors enough time to catch up with sugars, producing concentrated and flavorful grapes. Harvest commenced on September 11 th.

VINIFICATION

Our diverse, 86 block estate was harvested over a focused 14-day period. We ensured every grape was in the fermenter, inside the winery just before the fall rains began. Every block was picked and processed separately, maintaining unique lots until final blending occurred. Each lot was cold soaked for 5 to 7 days, then fermented with mostly native yeasts. Individual cap management and fermentation methods were applied to reflect each block's characteristics. After gentle pressing, the wine underwent malolactic fermentation while aging for 10 months in French oak barrels.

TASTING NOTES

The nose reveals vibrant red fruit and hints of unripe blueberries, complemented by savory herbs such as thyme and sage. Subtle spices and a touch of delicate violets add complexity, alongside a nuanced minerality. The mid-palate is lush and

well-balanced, supported by refined, firm tannins and a rich, textural intensity. The wine demonstrates exceptional cohesion, with tension and freshness, culminating in a bright, lingering finish.

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