



## 2019 BENNETT VALLEY PINOT NOIR

### OUR ESTATE

Located in one of the most climatically cool vineyard sites in the area, our Bennett Valley Pinot Noir has the capacity to develop over a long growing season with little fear of tyrannical heat spikes. The cooler climatic region allows for the production of floral and citrus notes. Blooming and fruit set were perfect and all the flavors developed nicely.

### WINEMAKING

The Burgundian 777 Clone has been the cornerstone of our Pinot Noir for several years now, bringing an old-world nuance to this new world wine. This is an amazing clone with a low yield, high quality and a solid performance against Botrytis. Another component of the blend was the Calera Clone, also from Haarstad Vineyard. This clone has a very singular mineral touch and has expressed dry rose petals since the beginning of fermentation. Natural acidity of this Pinot was determined by prime picking at the precise moment. Open top fermentation was done with aid from a fire hose pump over. This method of pumping over increases the structure and color of the wine.

### WINE PROFILE

**COLOR:** Pale Ruby

**AROMAS & FLAVORS:** Hot rose petals, Rose Wood, raspberry black tea, and sour cherry, with a hint of Mandarin zest.

**PALATE:** Black tea, black cherry, rhubarb, and lightly toasted nutmeg.

**PAIRING RECOMMENDATIONS:** Baked Tomatoes with Parsley and croutons, Grilled Quail with Plums, Dried Mushroom Risotto, Gazpacho, Tomato Bisque

### VINTAGE NOTES

The 2019 growing season had mild temperatures throughout the season and offered superior flavor development. Rain during winter and in May provided nourishment for the vines to keep developing their flavors.

### TECHNICAL NOTES

#### WINEMAKER

Marcia Torres Forno

#### APPELLATION

Haarstad Vineyard,  
Bennett Valley

#### ALCOHOL

13.3%

#### PH

3.56

#### COMPOSITION

100% Pinot Noir

#### ÉLEVAGE

8 months in barrel;  
89% neutral French oak,  
11% new French oak

#### TA

0.53 g/L

#### RS

0.02 g/L