

BENZIGER

FAMILY WINERY



2016 Reserve Pinot Noir

Russian River Valley

Alcohol 14.2% | TA 5.9 | pH 3.49

TASTING NOTES | This small production, Russian River Valley Pinot Noir has aromas of black cherry, raspberry and a hint of sweet tobacco. In the glass, earthy notes of white pepper and rose petals are balanced by soft elegant tannins.

WINEMAKING | We handled this wine with great tenderness and care and minimum intervention. The grapes were hand harvested at night in cool temperatures to keep the sugars intact and the fruit fresh. Instead of crushing, the pinot noir was gently destemmed keeping the whole berries undamaged. The fruit and juice were put into open top fermenters and cold soaked for four to five days to extract color and red cherry aromas. Native yeast fermentation gives this wine an extra layer of complexity, adding earthy aromas and a rich entry. Aged in French Oak Barrels adding a layer of sweet spice along with satin like tannins.

VINTAGE | It was a wet winter going into the 2016 growing season, and we're accustomed to working with limited amounts of water due to years of drought conditions, but this year we were worried about abundance. Strategic planning on the part of our vineyard team has always seen us through the trying times, and 2016 had us on our toes. Despite early season warmth and rain challenges, once we hit ripening season, harvest had great weather for hanging the fruit to reach full maturity; not too hot, not too cold, just enough to achieve ideal flavors and balance.

BENZIGER FARMING PRACTICES | This wine was made with certified organically grown grapes. Our organically grown wines are audited annually and certified by the California Certified Organic Farmers (CCOF). We believe organic grape growing promotes wines that reflect the authentic flavors, aromas and character of the vineyard.