



BENOVIA WINERY

The Benovia Story

Ben Dewane and Novian Anderson never met, yet they raised their children with similar old-fashioned values. Hard work brings its own rewards, they would say. Be the best at what you do. Surround yourself with good people, and let them get to work. And never, ever produce anything that wouldn't make you proud.

With such similar family backgrounds, it's no wonder Joe Anderson and Mary Dewane would eventually find each other and marry. Together, they began a journey that led them to establish a winery that would make them, and their fathers, proud ~ proud enough that the Benovia name pays homage to Ben and Novian.

Their journey also inspired Joe and Mary to assemble the best possible team of respected winemaking professionals. They partnered with Mike Sullivan, one of northern California's top winemakers, and someone who shares their passions for quality. What makes Benovia different is not that they make wine ~ or even that they make really exceptional wine. What makes Benovia special is the family of people who eat, drink and breathe a passion for making something special. It is a journey that they expect to take a lifetime.

At Benovia Winery, we embrace the time-honored philosophy that it takes great vineyards and great people to make great wine. Each of our wines is handcrafted to showcase the uniqueness of our estate vineyards or to explore diverse expressions of Pinot Noir and Chardonnay from select vineyards in the Russian River Valley and beyond.

In the vineyard, our goal is to know each vineyard block and its special qualities, to attentively meet each vine's needs, and to promote optimum ripeness and flavor development. Every day, Benovia straddles the line between innovation and tradition.

"What I love about winemaking is that perfection is unattainable," says Mike Sullivan. "Winemaking is about the journey and not the destination."

The process of creating Benovia's flagship Pinot Noir wines begins with careful and attentive hand labor. Each cluster is inspected by hand prior to destemming. A second sorting area allows us to inspect each berry after destemming. Nothing goes into the fermentation tank that isn't ideally ripe and free of debris. Pinot Noir is a delicate grape, and needs to be treated gently to produce wines with power and finesse.

Our Chardonnay grapes follow a similar process with the same care and feeding in the vineyard and gentle handling at the winery. After hand-sorting, the clusters are transferred directly to press. Whole cluster pressing helps minimize the amount of harsh malic acid and astringent tannins that naturally exist in the skins, seeds and stems from entering the wine.

At Benovia, we believe we have struck just the right balance between innovative viticultural techniques and traditional winegrowing. And even though we have made an investment in upgrading our vineyards with the latest farming and irrigation technology, we rely just a little bit more on old-fashioned instinct and experience to handcraft Benovia's exceptional, high quality wines.