



BENOVIA
WINERY

2015
TILTON HILL ESTATE PINOT NOIR
SONOMA COAST



HARVEST NOTES

A warm February and March led to early bud break in 2015. The warm winter transitioned to May temperatures that were actually colder than in January and February. These cold temperatures at bloom delayed flowering and fruit set was compromised. The poor set resulted in a reduction of yields by as much as 50% in some of our vineyards. The summer weather consisted of characteristic cool nights and foggy mornings and resulted in veraison that was nearly two weeks ahead of 2014. The harvest was our earliest on record for Benovia and ended quickly due to the low yields.

WINEGROWER NOTES

This single vineyard Pinot Noir comes from our coldest estate vineyard, which is perched on a ridge top near the town of Freestone, located just a few miles from the Pacific Ocean in the Sonoma Coast AVA. We have planted both heirloom and Dijon clones of Pinot Noir that produce very small clusters to encourage early ripening. The grapes are harvested at night and then rigorously hand sorted prior to destemming into open top fermenters.

TASTING NOTES

Deep violet in color, this alluring and hedonistic wine has amazing extract and purity of fruit focus. Vibrant fruit aromas of ripe black cherry and raspberry soufflé harmonize with East-Indian spice notes and notes of forest floor. Heady aromas lead into equally vibrant flavors of blackberry, Queen Anne cherry and white pepper. On the palate the juicy red fruits compliment the velvet-like texture and spicy finish.

VINEYARD SOURCES

Tilton Hill Estate Vineyard

HARVEST DATE

September 9th, 10th, 14th, 2015

ALCOHOL

14.4%

pH

3.56

TA

0.60 g/100ml

FERMENTATION

Cold soaked for 9 days, indigenous yeast fermentation lasted for over two weeks

COOPERAGE

42% new French Oak

BOTTLING

March 2017

CASES PRODUCED

300 cases

RELEASE DATE

Fall 2017