



EST. 2005

BENOVIA™

Winery

3339 HARTMAN ROAD
SANTA ROSA, CA 95401
(707) 526-4441
www.benoviawinery.com



2008 *Sonoma Coast Pinot Noir*

Harvest Notes

Spring along the Sonoma Coast was one of the coldest on record; we endured 28 days of frost protection in March and April. We also experienced a second year of drought with rainfall well below average. These two factors set the stage for early flowering, low yields (compromised by the frost) and a very early harvest. A cool and dry summer, with low mildew and rot pressure, forced us to be more aware of water stress in the vineyard and to irrigate as needed. By fall, warm temperatures and an August/September heat spike forced us to harvest some vineyards almost a month early. The resulting low yields and stressed vines produced grapes with tremendous power, color and outstanding potential.

Winegrower Notes

Selected blocks from our estate vineyards and a handful of small growers are united to create this blend. In farming each site our intent is to maximize the character and individuality of place and we do so utilizing the most progressive viticultural techniques. The blend is also a collection of heirloom clones of Pinot Noir like Calera, Swan, Pommard, and Martini as well as newer French selections including Dijon 114,115 and 667,777 and 828. Harvested at night or early morning the fruit was rigorously hand sorted prior to destemming and then berry selected before open top fermentation.

Tasting Notes

Intense aromas of dark plum, black cherry and East Indian spices introduce this powerful and intense Pinot Noir. On the palate the wine's juicy mouthfeel is supported by centered acidity building with fruit through the mid-palate to the fine grain tannins on the finish. Beautifully balanced, this intriguing Pinot Noir offers both precision and opulence.

Vineyard Sources

Dutton Manzana, Martaella,
Martinelli, Lingenfelder, Petersen

Harvest Data

Sept. 8 – Oct. 3, 2008
Alcohol 14.2%
pH 3.68
TA 0.57

Fermentation

Cold soaked for 8 days, indigenous
yeast fermentation lasted for
almost two weeks

Cooperage

45% new French Oak

Bottling

March 4, 2010

Cases Produced

986 cases

Release Date

March 2010