



EST. 2005

BENOVIA[®]

Winery

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2008
Cohn Vineyard
Sonoma County
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 would 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 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

Planted in 1970, this spectacular Pinot Noir Vineyard would be considered old by California standards. Planted to a massale selection of Pinot Noir (likely Martini 13 and Pommard) our vineyard outdates most other plantings in the Russian River Valley by 20 years. We dry farm these gnarled vines to produce small and compact clusters with yields of just under one ton per acre. Harvested at night, the fruit was rigorously hand sorted prior to destemming and then berry selected before open top fermentation.

Tasting Notes

This flagship wine from our oldest estate vineyard produced a painfully low yield in 2008 of 0.40 tons-per-acre. Pouring this medium ruby color wine releases gorgeously intense aromas of spring flowers, Queen Anne cherries and roasted herbs. Year after year, the Cohn Vineyard's hallmark is wine with an ethereally-floral aromatic quality, fine tannins, and a long complex finish.

Vineyard Sources

Cohn Vineyard (Estate)

Cooperage

50% new French Oak

Harvest Data

September 1, 2008
Alcohol 14.5%
pH 3.79
TA 0.63

Bottling

March 16, 2010

Cases Produced

138 cases

Fermentation

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

Release Date

August 2010