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**BENOVIA**<sup>®</sup>  
*Winery*

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*2009*

*Russian River Valley  
Pinot Noir*

### **Harvest Notes**

The Russian River Valley experienced its third successive drought in the winter/spring of 2009. Colder than average temperatures in the spring pushed the season back by almost three weeks at flowering and fruit set. The summer was cool and dry, with low mildew and rot pressure. Temperatures warmed in July and August, helping to create a very even veraison and setting the stage for a great vintage. The stressed vines produced below average yields, giving us grapes with rich color, vibrant acidity and exceptional balance. We are very excited about the 2009 vintage—it may be our best yet!

### **Winegrower Notes**

The inaugural release of our Russian River Pinot Noir is a blend of fruit from vineyards within the Green Valley and Russian River Valley AVAs, with the majority of grapes coming from our own Martaella Vineyard. Harvested at night or early morning, the fruit was rigorously hand sorted prior to destemming and then berry selected before open top fermentation. During this cold soak, and throughout the fermentation, the grapes were gently punched down by hand, to aid in the extraction of color and flavor while minimizing the hard or 'unripe' tannins from the seeds or stems.

### **Tasting Notes**

This outstanding vintage provided the raw materials to produce a truly outstanding Russian River Valley Pinot Noir. Aromas are clearly dominated by bright red fruit tones of Bing cherry and strawberry, while black fruits dominate on the palate. The bright aromas expand and give way to candied orange peel and East-Asian spice notes. Tannins are beautifully proportioned and provide backbone to the wine's sweet middle and delicate earthy finish.

### **Vineyard Sources**

Martaella Estate Vineyard

### **Harvest Data**

September 15 & 17, 2009  
Alcohol 14.1%  
pH 3.62  
TA 0.61

### **Fermentation**

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

### **Cooperage**

17 months in French Oak,  
40% new French Oak

### **Bottling**

February 17, 2011

### **Cases Produced**

120 cases

### **Release Date**

March 2011