



**BENOVIA**  
WINERY

2016  
**BELLA UNA PINOT NOIR**  
RUSSIAN RIVER VALLEY



**HARVEST NOTES**

After 4 years of drought in Sonoma County the 2016 growing season started with abundant and consistent rainfall, replenishing reservoirs and recharging soils with much needed water. Moderate spring temperatures encouraged the vines out of dormancy with an early bud break. Light but consistent rainfall and moderate temperatures in the spring provided optimal conditions for rapid shoot growth and the growing season got off to a fast and furious pace. Temperatures during bloom were nearly perfect in the Russian River Valley resulting in yields that are likely at, or near, Sonoma County's historic average. The weather through the summer continued with warm days and cool nights, with very few heat spikes.

**WINEGROWER NOTES**

We are excited to introduce the exceptional 2016 vintage of Bella Una after taking a year off, we have not made a 'Bella' since the 2014 vintage. 'Bella Una' translated from Latin means beautiful together, and our winemaker selects barrels that reflect what he feels are the best expression of the vintage. Only Heirloom Pinot Noir clones from our Martaella Estate and Tilton Hill Estate Vineyards were chosen for this intense and dynamic Pinot Noir. We decided to leave 28% of the clusters intact (whole-cluster) and the fermentation was completed by indigenous yeast fermentation in open top tanks.

**TASTING NOTES**

Rich and seductive aromas of blackberry mingle with nutmeg, sandalwood and black cherry. On the palate, a juicy mouthfeel is supported by fine grain tannins and an extensive lingering finish. Our reflection of the vintage's best, this wine is intense and complex with judicious use of whole clusters for optimal fruit expression and texture. Simply gorgeous upon release, and will continue to improve with 6-8 years of cellar aging.

**VINEYARD SOURCES**

Martaella Estate, Tilton Hill Estate Vineyards  
& Zio Tony Ranch

**HARVEST DATE**

September 3rd - 22nd 2016

**ALCOHOL**

14.5%

**pH**

3.61

**TA**

0.59 g/100ml

**FERMENTATION**

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

**COOPERAGE**

16 months in French Oak 40% new French Oak

**BOTTLING**

February 2018

**CASES PRODUCED**

192 cases

**RELEASE DATE**

Fall 2018