



**BENOVIA**  
WINERY

2016  
**COHN ESTATE PINOT NOIR**  
SONOMA COUNTY



**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**

Planted in 1970, this spectacular Pinot Noir Vineyard would be considered old by California standards. Planted to a massale selection of Pinot Noirs (likely Martini 13 and Pommard) our vineyard outdates most other plantings in the Russian River Valley by 20+ years. Farmed organically and with minimal irrigation, these gnarled vines to produce small and compact clusters with yields of just over 1 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 of just over one ton per acre. A medium ruby color is followed by gorgeously intense aromas of meadow herbs, Rainier cherries, and intense mineral notes. Year after year this site has the hallmark of an ethereally-floral aromatic quality, with sensual texture and an impressive length. We have been very impressed with this vintage from Cohn and look forward to how it will age for years to come.

**VINEYARD SOURCES**

*Cohn Estate Vineyard*

**HARVEST DATE**

*September 6th, 2016*

**ALCOHOL**

14.1%

**pH**

3.84

**TA**

0.57 g/100ml

**FERMENTATION**

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

**COOPERAGE**

*46% new French Oak*

**BOTTLING**

*March 2018*

**CASES PRODUCED**

*283 cases*

**RELEASE DATE**

*Spring 2019*