



**BENOVIA**  
WINERY

2017  
**THREE SISTERS PINOT NOIR**  
FORT ROSS-SEAVIEW



**HARVEST NOTES**

The winter and spring of 2017 were the wettest on record for Russian River Valley and Sonoma County. We welcomed rainfall that filled reservoirs and recharged groundwater after 5 consecutive years of drought. Spring temperatures were moderate with windy and foggy conditions and vines were able to set what looked like a larger than average crop. Several warm weeks in June provided optimal conditions for vine growth and kept our vineyard manager on his toes. The summer conditions to follow were ideal until an extreme heat spike in late August and early September accelerated ripening and set off a fast paced picking schedule. Fortunately, all of our vineyards were harvested and wines were in barrel when on October 8th, Sonoma County experienced the worst firestorm in California history.

**WINEGROWER NOTES**

This is the first time we have produced a single vineyard Pinot Noir from this distinct site. Located along the third coastal ridge from the ocean, near the town of Seaview, this comes from the Lambing Barn block of the Three Sisters Vineyard. The low-fertility soils and the cool temperature near the Pacific Ocean produce an incredibly distinctive Pinot Noir. This bottling is a single clone bottling of the Pommard selection. Harvested in at night the fruit was rigorously hand sorted prior, the fermentation included ~20% whole clusters and was fermented with native yeast.

**TASTING NOTES**

Ethereal aromatics of vine ripened strawberry and pomegranate give way to East Asian spices of star anise and cardamom. Only a single barrel of this wine was produced in 2017, the first Pinot Noir in our portfolio from this distinct site.

**VINEYARD SOURCES**

*Three Sisters Vineyard farmed by Lee Martinelli, Jr.*

**HARVEST DATE**

*September 12th, 2017*

**ALCOHOL**

14.1%

**pH**

3.68

**TA**

0.54 g/100ml

**FERMENTATION**

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

**COOPERAGE**

*16 months in 100% new French Oak*

**BOTTLING**

*March 2019*

**CASES PRODUCED**

*39 cases*

**RELEASE DATE**

*Fall 2019*