



**BENOVIA**  
WINERY

2018  
**THREE SISTERS PINOT NOIR**  
FORT ROSS-SEAVIEW



**HARVEST NOTES**

Mike Sullivan, co-owner & winemaker, calls the 2018 vintage ‘a welcomed return to normal,’ as the growing season was long and harvest conditions were exceptional. Almost ideal conditions during flowering led to a generous cluster count and very little shatter, which can occur when the grapevine’s flowers do not properly develop into berries. Summer conditions were also ideal, with cool foggy mornings where the sun didn’t peek through the marine layer until midday. Harvest conditions were quite cool, and the vintage will be remembered for extended ripening and an exceptionally long hang time. The resulting vintage delivered extremely high quality and above average yields for all our estate vineyards.

**WINEGROWER NOTES**

Located along the third coastal ridge from the Pacific Ocean, near the town of Seaview, the Three Sisters Vineyard is meticulously farmed by the renowned Martinelli family. Low-fertility soils and the cool microclimate in this region produce an incredibly distinctive Pinot Noir. Grapes are harvested at night for freshness and acidity before, being rigorously hand-sorted prior to open-top fermentation which includes ~20% whole clusters.

**TASTING NOTES**

Refined aromatics of wild cherries, black tea and violet floral notes are embraced by baking spices and cardamom. Essence of plum, raspberry and black cherry abound on the palate with a smooth texture formed by fine-grained tannins.

**VINEYARD SOURCES**

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

**HARVEST DATE**

*September 12th, 2018*

**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 2020*

**CASES PRODUCED**

*87 cases*

**RELEASE DATE**

*Fall 2020*