



BENOVIA  
WINERY

2018  
TILTON HILL ESTATE PINOT NOIR  
SONOMA COAST



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

This distinct Pinot Noir comes from our estate vineyard perched on an extremely cold and windy ridgetop near the town of Freestone, just a few miles from the rugged coastline of the Pacific Ocean in the Sonoma Coast AVA. Described as a 'risk/reward' site, we have planted both heirloom and Dijon clones of Pinot Noir that produce very small clusters encouraging early ripening.

TASTING NOTES

Savory aromas of raspberry, white pepper and forest floor intrigue the nose and lead to hedonistic flavors of juicy plum and mixed berries on the palate. The savory finish is laden with umami, spice and a supremely velvety texture.

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VINEYARD SOURCES

*Tilton Hill Estate Vineyard*

HARVEST DATE

*September 12th, 14th, 17th, 2018*

ALCOHOL

14.4%

pH

3.56

TA

0.60 g/100ml

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FERMENTATION

*Cold soaked for 6 days, indigenous yeast fermentation lasted for over two weeks*

COOPERAGE

*16 months in French Oak, 40% new*

BOTTLING

*March 2020*

CASES PRODUCED

*540 cases*

RELEASE DATE

*Fall 2020*