



2019 Tilton Hill
Sonoma Coast
Pinot Noir

BENOVIA
Winery

Harvest Notes:

The vintage began with record-breaking precipitation in the months of February and March, refilling irrigation ponds and recharging groundwater. The excessive late winter and spring rainfall delayed budbreak and got the growing season off to a slow start. Cool and mild Spring weather was followed by an unseasonable rainfall in early May 2019. The rain delayed and interrupted set and reduced yields by as much as 20 percent at a couple estate vineyards. The balance of the growing season and the end of the vintage was almost picture perfect, with a cool August and September. We enjoyed a long hang time and a slow and calculated harvest.

Winegrower Notes:

The marvelous single-vineyard Pinot Noir comes from our coldest estate vineyard. This magnificent property is perched on a ridge top near the town of Freestone, located just a few miles from the Pacific Ocean in the Sonoma Coast AVA. We have planted both heirloom and Dijon clones of Pinot Noir that produce very small clusters and encourage early ripening. The grapes are harvested at night and then rigorously hand-sorted prior to destemming into open top fermenters.

Tasting Notes:

With intense violet in color, this alluring and hedonistic wine has amazing extract and purity of fruit focus. Vibrant fruit aromas of vine-ripened raspberry and boysenberry harmonize with rose potpourri and notes of forest floor. Heady aromas lead into equally vibrant flavors of mixed berry and white pepper. On the palate, the juicy red fruits compliment the velvet-like texture and spicy finish.

Vineyard Sources:	Tilton Hill Vineyard (Estate)
Harvest data:	September 16 th , 17 th , and 19 th Alcohol 14.4%, pH 3.55, TA 0.61
Fermentation:	Cold soaked for 6 days, indigenous yeast fermentation lasted for almost two weeks
Cooperage:	35% new French Oak
Bottling:	Spring 2021
Cases produced:	316 cases
Release Date:	Fall 2021
Drinking Window:	2-8 years of vintage