



2017 Bench Lands Pinot Noir Umpqua Valley AVA

Production:	2500
Alcohol:	13.5% ABV
Total Acidity:	5.7g/L
pH:	3.66

Our Bench Lands is 100% pinot noir utilizing fruit from several different vineyards, all growing along benches of the Umpqua River. Within these vineyards we have selected blocks and clonal types that work well together in this harmonious blend. These soils are very diverse mixes of alluviums deposited along the Umpqua, originating in the three mountain ranges that encircle this river valley, the Klamath -Siskiyou, the Cascades and the Coast Range. These are well drained sandy, loamy and gravelly soils. The '17 growing season was characterized by a very cold winter and wet spring, delaying bud break, then a long dry summer with some August heat spikes and a cool fall allowing harvest with good hang times at all sites.

The wine has a lovely garnet hue. The aromas arising from the glass are dominated by dark cherries and ripe raspberries, with some nice toast and spice from our French oak barrel aging. In the mouth some blueberry and pomegranate notes compliment the other fruit flavors along with a caramel richness. The interplay between the lush fruit and the acids and tannins create an appealing and long lasting mouthfeel.

Carne Asada anyone?!



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We are committed to sustainable farming and winemaking.

Our Ferris Wheel Estate Vineyard is Salmon Safe and LIVE Certified

