



VINTAGE 2013		VARIETAL PINOT NOIR	
VINEYARD VARIOUS SONOMA COUNTY GROWERS			
ALCOHOL 14.2%	pH 3.67	TA 5.54 g/L	CASES 1017
BARREL AGING 16 MONTHS OAK AGING			
CLONE 115, 2A, 828	SOIL TYPE MIXED	BOTTLING DATE JUNE 3, 2016	

ABOUT

Bennett Valley Cellars began its journey 60 years ago in the Veneto region in Italy. Young Emilio Zanin eagerly worked in his grandfather's vineyard before and after school where he learned to love the hard work necessary to make fine wine. After immigrating to the United States in 1969, Emilio and his family have accomplished their life-long ambition of having their own vineyards. Nestled in the pristine Bennett Valley appellation within Sonoma Valley, Bennett Valley Cellars farms 40 acres of Pinot Noir and Chardonnay on two ranches: Simpatico Ranch and Marina's Vineyard. The well-drained volcanic alluvial soils and fog-cooled climate create an ideal growing environment for producing wines with flavors and aromatic characteristics unique to this beautiful valley.

WINEMAKER

Winemaker Toni Stockhausen's career was predestined. Born in Australia's renowned Hunter Valley to the famed winemaker Karl Stockhausen, Toni grew up in vineyards and lived on the winery property, learning her father's art of wine making. At Charles Stuart University in Wagga Wagga, New South Wales, Toni studied Viticulture and Enology. After graduation, Toni went on to serve as Winemaker at high-profile wineries: Tisdall Winery, Mildara Blass, and Windsor Vineyards before coming to Bennett Valley Cellars. Toni's classical style of wine making is influenced by exposure to Old World Wines as well as making wine in Australia and California. Today, Toni works closely with owners Emilio and Luca Zanin crafting small lots of Estate Pinot Noir and Chardonnay as well as the Sonoma vineyards sourced BIN Series wines.

TASTING NOTES

The 2013 BIN 6410 Pinot Noir has aromas of blackberry, cherry and raspberry fruit with hints of clove, cinnamon, pie crust and dried flowers. On the palate, the juicy, dark fruits are abundant initially as the spice tones and toasty oak arrive shortly after with a finish of soft tannins and bright, clean acidity. With food, the medium-bodied Pinot Noir pairs well with fowl, smoked meats, hard cheeses and most any food from the back yard grill. Drink now through 2018.