

ABOUT

WINEMAKER

TASTING NOTES

Bennet 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 havin 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 Toni Stockhausen's career was predestined. Born in Australia's renowned Hunter Valley to the farmed 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 Viticultre 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.

The 2016 Bin 6410 Pinot Noir exudes roasted hazelnut tones on the nose but it is closely followed by the signature aromas of blackberry, cherry, and raspberry fruit for which this wine is known. On the palate, the spice tones and tannins from the wood are supported with the rich fruit and a clean crisp finish. This medium bodied Pinot Noir pairs well with fowl, smoked meats, hard cheeses, and most any food from the backyard grill. Drink now through 2019.