



VINTAGE 2012		VARIETAL PINOT NOIR		
VINEYARD SIMPATICO RANCH & MARINA'S VINEYARD				
ALCOHOL 14.9%	pH 3.6	TA 6.3 g/L	CASES 542	
BARREL AGING 16 MONTHS				
CLONE 828, 115, 2A POMMARD		SOIL TYPE VOLCANIC ALLUVIAL		BOTTLING DATE APRIL 9, 2014

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 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

Comprised of four different clones, the Bennett Valley Cellars Estate Pinot Noir is a harmonious and dynamic blend; each clone offering its unique characteristic to the wine. The final clone-blend of the 2012 Pinot Noir is 46% 828, 43% Pommard, 6% 2A and 5% 115. For 16 months, the wine was aged in 44% new French Oak and the remainder in older, neutral French Oak barrels. This wine reveals aromas of cherries, rose petal, fresh spices and white truffles. On the palate, the wine combines notes of cherry, fresh cardamom, truffles and a hint of lavender. Vibrant acidity gives this wine energy and a clean finish. It is best enjoyed with roasted meats, cow or sheep's milk cheeses, and savory red sauces.