



EXPLORATION SERIES
COURTNEY BENHAM
2022 PINOT NOIR

Making wine is our greatest exploration of place. Through rolling hills, deep valleys, lingering fog, and vibrant sun, we seek and select the best fruit, and bring you the beauty of California in every bottle.

APPELLATION

California

VINEYARD NOTES

From cool-climate regions throughout California, each vineyard experiences nearly perfect weather with lingering morning fog and warm daytime highs.

— *Alluvial, loam, gravel and volcanic deposits*

WINEMAKING NOTES

Small lot, four-day cold soak and hand punch-downs. Maintained moderate temperatures during fermentation until dry, then basket pressed.

— *30% new, 12 months*

TASTING NOTES

Balanced and vibrant, this Pinot Noir is fresh on the palate and awash in red fruit, with soft, silky tannins.

— *Cherry Tart, Raspberry Coulis, Mulberry Jam*

— *Tahitian Vanilla, Mace*

BRIX	23.1	ALC.	14.1%
PH	3.61	BLEND	100% Pinot Noir
TA	5.4 g/L		