



EXPLORATION SERIES
COURTNEY BENHAM
2023 PINOT NOIR
CALIFORNIA

THE SPIRIT

Every vineyard has a story—and Pinot Noir tells it best. Sourced from fog-kissed valleys and sun-dappled slopes across California, this wine is a vivid snapshot of place and season. It's a bold exploration of elegance, crafted with intention and a sense of adventure.

VINEYARD NOTES

From coastal regions where morning fog lingers and afternoon warmth draws out ripeness, each site contributes nuance—bright fruit, soft florals, and depth. The soils—ranging from alluvial and loam to gravel and volcanic deposits—enhance complexity and minerality.

THE CRAFT

Hand-harvested and fermented in small lots, the grapes underwent a four-day cold soak with gentle punch-downs throughout fermentation. Basket pressed and aged for 12 months in 30% new oak, the wine was built for texture and vibrancy without overpowering the fruit.

THE EXPERIENCE

Lush and expressive, this Pinot Noir delivers layers of ripe cherry, raspberry coulis, and mulberry jam. Notes of vanilla and warm spice round out the palate, while juicy acidity and soft tannins give it a smooth, mouth-filling finish.

BRIX	23.1	ALC.	13.4%
PH	3.61	BLEND	100% Pinot Noir
TA	5.4 g/L		

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