

2021 Bench Lands Pinot Noir Umpqua Valley AVA

Production: 4068 cases
Alcohol: 13.4% ABV
Total Acidity: 5.3 g/L
pH: 3.67

Hope our new packaging is pleasing. We retained aspects of our color palette emphasizing the soils of our region, with a different kind of look, suggestive of the terroirs of our vineyard sources. Our Bench Lands is 100% pinot noir utilizing fruit from several different vineyards, all growing along benches of the Umpqua River. Within these vineyards we have selected blocks and clonal types that work well together in this harmonious blend. These soils are very diverse mixes of alluviums deposited along the Umpqua, originating in the three mountain ranges that encircle this river valley, the Klamath -Siskiyous, the Cascades and the Coast Range. These are well drained sandy, loamy and gravelly soils. The winter of 20-21 was mild and dry, leading to a moderately dry growing season. Spring, during bloom saw some frost and wet weather, which led to smaller clusters and berries. The season ended up being the warmest overall since 2015. All of these lots that go into our Bench Lands pinot are 100% French oak barrel aged, with 20% new.

This wine has a lovely deep red garnet color. The aromas arising from the glass show bright dark fruits, dark cherry, blackberry with some ripe plums. with barrel influenced spice notes that remind of clove, cinnamon and nutmeg. In the mouth some tart strawberry, red beets and blueberry notes compliment the other fruit flavors along with a tangy, bright richness. The finish is long and full, with all the components lingering upon your palate. This is a great sipping wine.

For food pairings, let your imagination go wild. We love pinot noir with just about everything, from creamy cheeses, salami, BBQed salmon, roast duck, pork, chicken, pasta, pizza to hearty stews.



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SALMON