# 96NIS



### BENMAR INTO THE FOG PINOT NOIR (2023)

"Dark Bing cherry and raspberry fruits, with notes of deep forest underbrush, conifer, rose petals, and sweet loamy earth. Medium to full-bodied, featuring apple-skin tannins and crunchy pomegranate nuances, smoky clove, allspice, star anise, and pressed violets. Expressive, with a balanced tension and purity of flavours - indeed a remarkable wine for only its second vintage by winemaker Greg Bybee. Named after his children, Bennett and Marecca, his wife, Jen, captured the front-label image. The grapes are sourced from an organically farmed vineyard near the NYSA Vineyard in Dundee Hills and Cattrall Vineyard in Eola-Amity Hills. They are fully destemmed, followed by a 72-hour cold soak with pump-overs and punch-downs, pressed and settled for eight days before being transferred to the barrel. The wine undergoes a 10-month élevage, followed by barrel-to-barrel racking for an additional six months of élevage."

Decanter







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