

Benmar

2023 Benmar Into the Fog Pinot Noir
Willamette Valley

85% Dundee Hills AVA
15% Cattrall Vineyard Eola-Amity Hills

96/100 Decanter

“The 2023 Into the Fog Pinot Noir is an organic blend of 85% fruit from a vineyard near the NYSA vineyard in the Dundee Hills and 15% from the Cattrall Vineyard in the Eola-Amity Hills.

It offers aromas of red cherries, strawberries, rose petals, cinnamon, and forest floor, with flavors of raspberries, licorice fern, cedar, and earth on the palate, supported by bright acidity and smooth tannins. This Pinot Noir showcases the quality achieved through organic farming practices.”

The 2023 Into the Fog Pinot Noir is a captivating organic blend that showcases the finest qualities of two renowned Oregon vineyards. The majority of the fruit, 85%, is sourced from a vineyard nestled in front of the prestigious NYSA vineyard in the Dundee Hills, while the remaining 15% is carefully selected from the esteemed Cattrall Vineyard in the Eola-Amity Hills. On the nose, this Pinot Noir greets you with an alluring medley of ripe red cherries, wild strawberries, and a subtle hint of earthiness, accompanied by delicate aromas of rose petals, cinnamon, and a touch of forest floor.

The palate offers a harmonious fusion of blackcap raspberries, licorice fern, cedar, and sweet earth, intermingling with fresh, juicy red fruit. The wine’s energetic acidity and graceful tannins provide a perfect backdrop for the complex brininess and mouth-watering vibrancy that are the hallmarks of the Dundee Hills terroir. The influence of the Eola-Amity Hills is evident in the ethereal note of wild rose that emerges on the finish, alongside spiced oak and a mouth-coating basalt minerality. This elegant and expressive Pinot Noir is a testament to the exceptional quality achieved through organic farming practices.

BENMAR — A testament to family, crafted with love. Named for my children Bennett and Marecca, their energy and spark echo in every bottle. The photo, taken by my wife Jen, captures the essence of the Pacific Northwest, our cherished home.

From our family to yours.



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Our Path to Wine

We are proud to release our 2023 Into the Fog, our best yet!

- 2008 • Catch wine bug, decide to pursue
- 2010 • 5 years at Rochioli Vineyards in the cellar and tasting room learning to make world-class wine
- 2011 • Culinary Institute of America & 30 days in France tasting through the country
- 2012 • At Vinfolio learning and selling the most collectible wines in the world
- 2016 • Founding member of e-commerce team at Vivino, understanding what people love
- 2022 • Time to fulfill a dream
- 2024 • Sixteen years later, our inaugural 2022 Into the Fog receives 95 points from Decanter magazine

