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2023 Above the Clouds Pinot Noir Willamette Valley

95/100 Decanter

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The mountains in and around the greater Portland area offer breathless photo opportunities. For Above the Clouds, we feature Mount Hood from a photo lookout in Sandy, Oregon. We visit the Mount Hood recreation area often for hiking, camping, and skiing, so we thought it should be on one of our labels. The photo was taken by Jen.

Vineyard

This 2023 Above the Clouds combines all of the vineyards we work with in the Dundee Hills, Eola-Amity Hills, Chehalem Mountains, and Yamhill-Carlton AVAs.

Winemaking

Harvested at peak ripeness, the grapes were carefully destemmed and underwent a gentle cold soak to extract vibrant color and aromas. Fermentation occurred in small, temperature-controlled tanks, allowing for the full expression of the fruit character. The wine was then aged in 40% new French oak barrels, where it matured for 15 months, developing additional complexity and texture.

Tasting Note

This Willamette Valley Pinot Noir offers a compelling tapestry woven from the region's most celebrated AVAs. The nose opens with bright cherry and raspberry notes, courtesy of the Dundee Hills, mingling with the darker plum and subtle savory hints characteristic of the Eola-Amity Hills. A touch of violet and fresh earth from the Chehalem Mountains adds aromatic complexity, while a grounding note of dark berry and a hint of spice from the Yamhill-Carlton provides depth. On the palate, the wine presents a harmonious balance of vibrant red and darker fruit, framed by silky yet present tannins and a lively acidity. The diverse terroir contributes layers of flavor, leading to a nuanced finish with echoes of minerality and lingering spice. This blend showcases the elegance, structure, and complexity that the Willamette Valley has to offer.

