

Bennu

Bennu Pinot Noir

2023 Willamette Valley

AVAs:

Everywhere but McMinnville (seriously)

The Vibe:

Bright. Juicy. Zero pretense.

This Pinot is a PNW road-trip in a bottle — a mix of AVAs, stories, and “how did we end up here?” detours. Crafted for porch hangs, late-night decompressions, backyard chaos, and accidental deep talks.

Tasting Notes:



Cherry Flowers Cocoa Vanilla

Goes down easy. Maybe too easy.

Silky texture. Medium body. Dangerously smooth.

The A-Team:

Tracy Kendall — Formerly Cristom and Adelsheim; ten formative years as Associate Winemaker at Nicolas-Jay, working alongside Jean-Nicolas Méo of Domaine Méo-Camuzet. Now co-founder/winemaker at Folly of Man.

Ryan Kelly-Burnett — Antica (Napa), Mud House (NZ), now at Dominio IV, working with Patrick Reuter, who trained under Burgundy legend Armand Rousseau.

Greg Bybee — Rochioli Vineyards, Vivino, Benmar Wines. Five years in the Rochioli tasting room and cellar learning premium Pinot and Chardonnay; eight years at Vivino mastering what consumers actually want.



The Blend

Fruit pulled from nearly *every* corner of the Willamette Valley except McMinnville.

Think of it like an all-star mixtape or a full-member Wu-Tang Clan lineup:

- Dundee Hills
- Eola-Amity Hills
- Yamhill-Carlton
- Chehalem Mtn
- Van Duzer
- ...Pretty much everyone showed up.

Winemaking (Kept Simple)

100% Pinot Noir.

Destemmed, fermented cool, aged in neutral + lightly toasted French oak for just enough texture without the heavy stuff.

Just grapes. No nonsense.

Pair it with:

- Weeknight takeout
- Friends who overstay in the best way
- A second (or third) episode
- Grilled anything
- Actually finishing the book you started in June

Sip, Savor, Silky & Chill.

Pinot Noir by **Bennu**

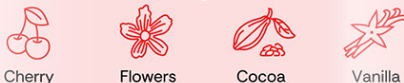
Pairs well with:
Late night laughter, backyard bbq, long-winded stories & succulent pulled pork. Subtle as a 2am text.

Just Grapes. No nonsense.



Medium Body

Tasting notes:



Cherry

Flowers

Cocoa

Vanilla