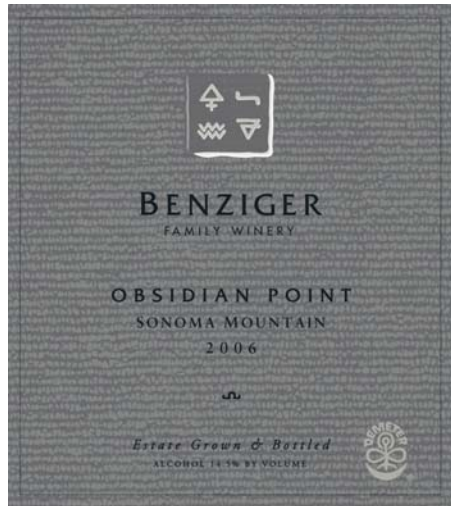


BENZIGER

FAMILY WINERY



2006 OBSIDIAN POINT ESTATE VINEYARD SONOMA MOUNTAIN

VINEYARD: Named for the volcanic rock Obsidian found on our property, this wine is grown on our certified-Biodynamic Sonoma Mountain estate. The Benziger property resembles a 360-degree bowl with a variety of sun exposures, elevations, soil profiles and drainage. The mountainous terrain and proximity of the Pacific Ocean, located just 20 miles to the west, influence the climate on the estate. The result is a broad temperature range of warm days and cool nights during the growing season, which encourages grapes with balanced acidity, intense flavors and aromas.

TECHINICAL NOTES

Harvest Date.....November 1, 2006
Bottling DateJuly 7, 2008
Release Date.....October 15, 2009
Alcohol14.5%
Total acid.....53
pH.....3.96
Time in Oak12 months
Type of OakFrench
Production.....15 barrels

VINTAGE: The 2006 vintage was truly a year won in the vineyard. A record 10 day heat spike in July had growers nervous about sunburn on the ripening grapes. Then came the rains, which sent us rushing to leaf the vines, allowing sunshine and air to reach the clusters. But by late October we saw a change in the weather and a change in our expectations for the vintage. The rains stopped and the climate warmed, giving grapes the time on the vines needed to reach full maturation. Overall, it was a late harvest of excellent quality fruit.

WINE: This is a very distinctive wine that is supple and complex in style. Our second release of Obsidian Point has a firm tannic backbone and a lingering finish. The flavor profile is made up of spice, toasty oak, currant, dark plum, and anise.

WINEMAKING:

Obsidian Point is a wine that showcases the diversity of terroir within individual plots of the Benziger Family Estate Vineyard. This wine is made with the most traditional hands-on methods. The grapes were hand sorted in the vineyard, fermented in small tanks and serviced by hand with love and care. Native yeast and malolactic bacteria were employed throughout. The wine was aged in 35% new French oak and bottled in July of 2008.

VINEYARD CERTIFICATION: certified Biodynamic® by Demeter