

BENZIGER

FAMILY WINERY

2008 Sauvignon Blanc Lake & Sonoma Counties

Alcohol 13.5% | Total Acidity .86 | pH 3.13



Release Date | May 2009

GOLD MEDAL WINNER

2009 Orange County Fair

TASTING NOTES | Stainless steel fermentation preserves the bright, crisp acidity of our Sauvignon Blanc. Grassy aromas introduce flavors of citrus – lemon and grapefruit – followed by hints of melon, guava and passion fruit. Concentrated fruit flavors are enhanced by a refreshing acidic structure and harmonious mouthfeel.

VINTAGE | “Extreme” would be a good description of the 2008 vintage. The elements played a huge roll in our vineyard management – from frost to drought, high winds to heat waves and eventually smoke from fires hundreds of miles away, we were hard at work from start to finish. Initially, harvest began early in August, but cooler temperatures slowed things down and it continued at an even pace that lasted into October. The 2008 vintage was excellent for Sauvignon Blanc - with no rain during the growing season the Sauvignon Blanc fruit was very clean and fully-ripened with concentrated flavor.

WINEMAKING | Grapes from seven vineyards in both Lake and Sonoma Counties are blended to create the purest expression of the Sauvignon Blanc varietal. Fruit from warmer Lake County is harvested earlier in the season and provides an acidic backbone for this wine. Grapes from Sonoma are harvested later and are more aromatic in character, exhibiting enhanced fruit flavors. In the vineyard, canopy management and crop thinning are instrumental in achieving the perfect fruit-to-acid balance in each grape.

BENZIGER FARMING PRACTICES | At Benziger Family Winery, we are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable, -organically grown and-Biodynamic® wines. Our wines are defined by individuality of each vineyard and the passion of the people who make them. Through our commitment to natural farming and environmentally and socially responsible business practices, we strive for sustainability and the preservation of our Sonoma Mountain family winery for generations to come.

This wine was made with grapes grown with **certified sustainable** farming methods. Our sustainable philosophy promotes natural vineyard management, restoration of the land and biodiversity on the estate. We believe these practices result in wines that reflect the authentic flavors, aromas and character of the vineyard.