

2007 Tribute



84% Cabernet Sauvignon, 10% Cabernet Franc, 3% Merlot, 3% Petit Verdot

Tribute is a first of its kind. Made entirely from estate-grown grapes, this Bordeaux blend of predominantly Cabernet Sauvignon reveals the complexity and individuality of our Benziger family Sonoma Mountain estate. Tribute was the first Demeter-certified Biodynamic® wine from Sonoma County and one of the first from North America.

Biodynamics is the most advanced and holistic form of organic agriculture, in which the farm itself is viewed as a living organism. It is distinguished from organic and sustainable farming by its ability to revitalize and individualize a property. In Biodynamics, we eliminate artificial inputs and minimize interference and manipulation at every stage of the growing and winemaking process.

The 2007 vintage of Tribute marks the twelfth year since we began farming our estate with Biodynamic methods. Change in nature starts out slow, but as our property became healthier and more

biodiverse, the quality of the wine increased dramatically. We believe that the 2007 vintage represents another giant leap forward in Tribute's evolution.

Vintage: 2007 was the first year of a three year drought in California. In retrospect we got the best of both worlds - good moisture and nutrients in the soil and nice dry conditions in the vineyard. The weather and temperature were consistently moderate throughout the vintage. The vines ripened slowly under very little stress. We had long hang time ensuring maximum flavor development. It really was an exceptional vintage.

Aroma: The slow ripening and cooler temperatures preserved beautiful fresh fruit aromas of blueberry and boysenberry. Scents of dark chocolate, coffee, nutmeg, vanilla and black pepper also introduce the wine.

Mouthfeel: This vintage of Tribute really exceeds all other years in sheer enjoyment. The entry of the wine is rich and full with an almost sweetness to it. The tannins engage immediately; layer after layer of velvet, silk and chalk. The finish is round and smooth.

Harvest Date: September 15, 2007
pH: 3.78, **Total acid:** .55, **Alcohol:** 14.6%
Time in Oak: 20 months
Type of Oak: French oak, 35% new
Production: 102 barrels
Fermentation: Native yeasts

BENZIGER
FAMILY WINERY