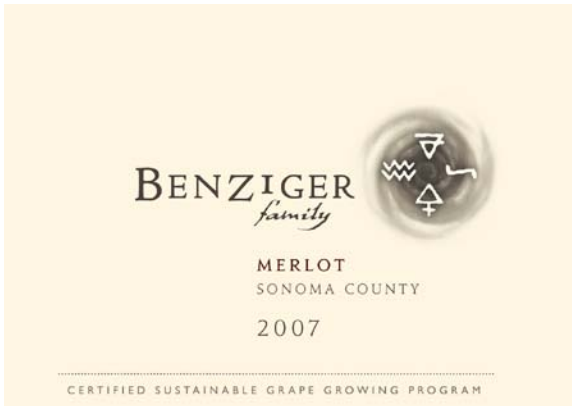


BENZIGER

FAMILY WINERY

2007 Merlot Sonoma County

Alcohol 14.5% | Total Acidity .56 | pH 3.68



TASTING NOTES | The 2007 Sonoma County Merlot is supple and full-bodied with velvety texture and rich flavor. Its aromas evoke connotations of dark fruit and pepper. Robust flavors of currant, black raspberry, anise and ripe plum linger on the palate.

VINTAGE | A dry winter led to a fairly early bud break in 2007. Overall the growing season was evenly paced with a just a few heat spikes in the early summer. Warm August weather started harvest early, especially for early ripening varieties. This vintage was certainly smaller in quantity than 2006, but in many cases the lower yields meant more concentrated flavors.

RELEASE DATE | January 2010

RETAIL PRICE | \$19

WINEMAKING | Handpicked fruit for this Merlot came from mountain, hillside, benchland and valley floor vineyard sites from Sonoma County's Alexander Valley to the Carneros regions. Careful site selection ensures

that only the best-suited and finest quality fruit are captured in every bottle of our Sonoma County Merlot.

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 the individuality of the 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.