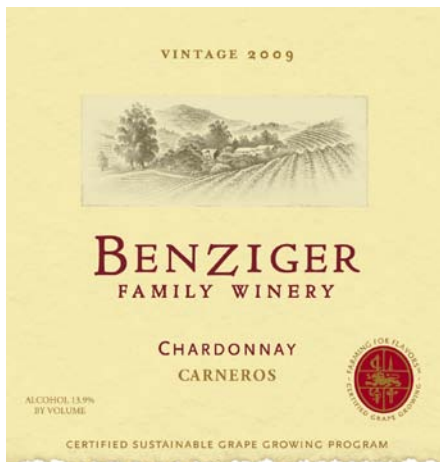


BENZIGER

FAMILY WINERY

2009 Chardonnay, Carneros
Alcohol 13.9% | Total Acidity .58 | pH 3.46



Release Date | April 2010

Retail Price | \$16

TASTING NOTES | Our Carneros Chardonnay is a bright, clean wine with excellent balance of fruit and structure. In this vintage, flavors of ripe peach and pear are followed by notes of soft vanilla. Barrel aging contributes to a round, satisfying mouthfeel with very subtle oak flavor.

VINTAGE | As seems to be the pattern over the past few years, 2009 was a year of extremes. This vintage also marks the third year in a row of below average rainfall. But a few things define this harvest in particular. First, rains in May took the edge off the drought and were responsible for the beautiful, full-strength photosynthetic canopies we had going into harvest. Second, was the roller coaster weather throughout the summer. We had 10-12 days of cool weather followed by 2-3 days of very warm weather. The heat wasn't high enough and didn't last long

enough to damage anything, but it gave the grapes a good push towards ripening. Consistently, the cool weather returned and we were back to slow, even ripening. This back and forth seemed to have worked out well for the vintage. Third, flavor development was further ahead in 2009. The heat bumps have brought up the flavors and the cool weather has kept the structure and acid intact.

WINEMAKING | The cool Carneros climate gives us Chardonnay with natural acidity. All of the fruit was whole-cluster pressed before cold barrel fermentation. We fermented and aged the wine in oak barrels for eight months. The traditional practice of batonnage was used to build body, texture and to integrate flavors.

BENZIGER FARMING PRACTICES | This wine was made with grapes grown by 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.