

# BENZIGER

FAMILY WINERY

## 2009 SANGIACOMO VINEYARD CHARDONNAY CARNEROS

Alcohol 14.1% | Total Acidity .67 | pH 3.39



**TASTING NOTES** | Our Sangiacomo Chardonnay displays aromas of peach, pear and green apple. On the palate, the wine is long and lean with a medium mouthfeel. A touch of oak and vanilla round the finish.

**WINEMAKING** | Five vineyard blocks were hand selected from Sangiacomo Vineyard to give this Chardonnay the balanced acidity and structure we were after. Loamy soil near Sonoma Creek gives this area of the vineyard a distinctive minerality and lean, crisp

citrus flavors. All of the fruit was whole-cluster pressed before cold barrel fermentation. We fermented and aged the wine in Hungarian oak barrels (20% new) for eight months. The traditional practice of batonnage was used to build body, texture and to integrate flavors.

**VINTAGE** | Although 2009 marks the third year in a row of below average rainfall, it was the unique weather conditions that defined 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, but it gave the grapes a push towards ripening. The cool weather returned and we were back to slow, even ripening. Third, flavor development was further ahead in 2009. The heat bumps brought up the flavors and the cool weather kept the structure and acid intact.

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