

BENZIGER

FAMILY WINERY

2010 SAUVIGNON BLANC
SONOMA COUNTY
Alcohol 13.5% | Total Acidity .73 | pH 3.22



TASTING NOTES | Beautiful citrus and apple flavors introduce our Sauvignon Blanc, followed close behind its delicious minerality. The wine's acid is both balanced and integrated, giving it a textured mid-palate and an elegant softness.

WINEMAKING | Grapes from Sonoma are harvested later and are able to capture extreme aromatics, 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. This Sauvignon Blanc is aged in stainless steel drums, a smaller vessel for malolactic fermentation that mimics the advantages of the small size of a barrel without the effects of the wood.

VINTAGE | In 2010 we experienced one of the coolest summers in 50 years and fought mildew all season. The heat spikes that hit us in August and October wiped out as much as 20% of the harvest. Six inches plus of rain in the third week of October put an end to it all—leaving fruit hanging. All that said, and even a little bit bewildering, the grapes that made it through the gauntlet tasted excellent and made some excellent wines. They had beautiful flavors, velvety textures and contours. Sugars were lower than normal, which means less alcohol.

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 defined by individuality and the passion of the people who make them. 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.