

2011 TRIBUTE



VINEYARD | 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 estate. Tribute was the first Demeter-certified Biodynamic® wine from Sonoma County and one of the first from North America.

VINTAGE | 2011 was a very cool growing season, with late precipitation in June. Around mid-summer heavy rains came and allowed vines to increase vigor -creating lush full canopies. Long hang times allowed the fruit to develop evenly and created complex flavors and aromas.

FLAVOR PROFILE | Tribute is more than just a Cabernet, it's a destination; it's an experience. Palatial fruit aromas of cranberry and boysenberry welcome the first sip; secondary aromas of rose petals, thyme, tar, black tea engage the palate. This wine has an interesting and gentle quality about it. Berry and spice flavors enter softly with a round and welcoming entry. The mid-palate is full with silk-like textures. It's one of my favorite Tribute's to date. This wine was created to be able to age for the next 15-18 years. ~Mike Benziger

VINEYARD CERTIFICATION | 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. Change in nature starts out slow, but as our property became healthier and more biodiverse, the quality of the wine increased dramatically.

Harvest: October, 2011 | pH: 3.73 | TA: .61 | Alcohol: 14.1% | Fermentation: Native yeasts
Type of Oak: French oak, 40% new | Time in Oak: 20 months | Production: 504 cases
Varietals: 65% Cabernet Sauvignon, 10% Merlot, 10% Cab Franc, 10% Petit Verdot, 5% Malbec,