2013 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 Estates. Tribute was the first Demeter-certified Biodynamic® wine from Sonoma County and one of the first from North America.

VINTAGE | 2013 was an intense harvest. The normal 6-8 week harvest was done in 5, and in some cases we were picking all different varietals on the same day, at the same time. It was one of the earlier harvests to start and finish in a decade. Vines started their development quite

early this year because of the dry weather, so, in effect there was plenty of "hang-time".

FLAVOR PROFILE | When you taste wine from an exceptional group of vineyards, it has a distinct personality, like that of our 2013 Tribute. Rich in intensity, the nose awakens with aromas of ripe plum, black cherry and sweet tobacco. Dark fruit drives the entry as layers of coffee, vanilla, herb and spice, trigger each zone on the palate. Rich, smooth, and full-bodied, this wine has well developed, mouth-coating tannins, making this wine complex, yet very approachable.

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: Sept/Oct 2013 | pH: 3.74 | TA: .61 | Alcohol: 14.3% | Fermentation: Native yeasts
Type of Oak: French oak, 40% new | Time in Oak: 20 months
Varietals: 65% Cabernet Sauvignon, 13% Cab Franc, 10% Malbec, 8% Merlot, 4% Petit Verdot,
Production: 2365 cases