

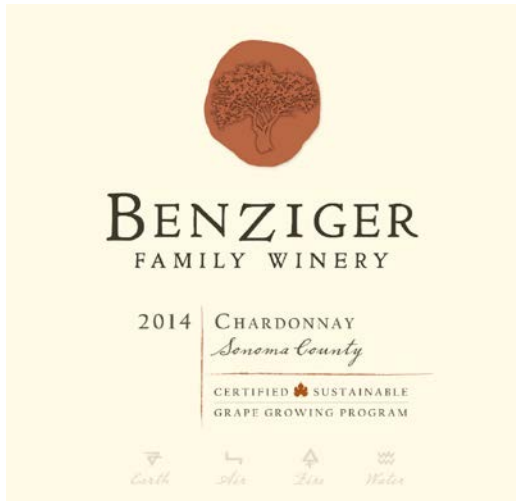
# BENZIGER

FAMILY WINERY

2014 CHARDONNAY

SONOMA COUNTY

Alcohol 13.5% | T.A. .63 | pH 3.40



**TASTING NOTES** | Our Sonoma County Chardonnay is a vibrant, engaging wine that bursts with mouth-watering fruit and lively acid. Flavors of apple, pear, citrus and ripe apricot engage the palate, while subtle, creamy hints of butter and meringue unfold. The final presentation is a luscious finish, leaving the palate refreshed and wanting more. We suggest pairing with a roasted Dijon chicken or crab cakes.

**WINEMAKING** | This cool 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 Hungarian oak barrels for nine months. The traditional practice of batonnage was used to build body, texture and to integrate flavors.

**VINTAGE** | 2014 was a vintage that brought us a third year of drought. Our farming practices give us an edge over traditional farmers, since our vines have been taught to drive their roots deep into the soils, claiming water from below, not above. The summer went smoothly, without significant heat spikes, but we did see high humidity throughout. Harvest was fast and compact until the early part of October provided a break to process the massive amounts of fruit. This is another great vintage on the heels of the fantastic 2012's, and superb 2013's; 2014, creating wines of true pedigree.

**BENZIGER FARMING PRACTICES** | We are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable 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.