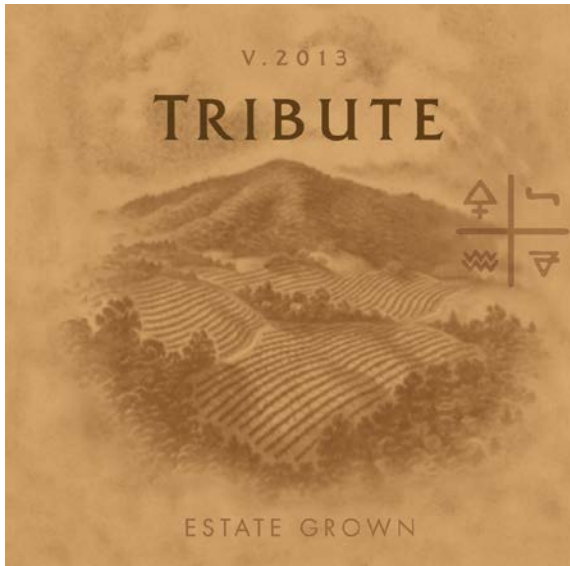


2014 TRIBUTE



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 | 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. However, if the rain doesn't come soon we

can expect some difficulties ahead. We received “miracle rains” in March, and a shake-up by Mother Earth in August kept us on our toes (thankfully we only had a few repairs needed). 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.

FLAVOR PROFILE | Our 2014 Tribute is deep, intense and well-structured, with a sharp focus on its tight-knit mix of sweet earth, blackberry and wild berry notes. The mid-palate senses a touch of anise, dried herb and underbrush. The finish ends in a burst of ripe fruit and dusty, fine-grained tannins.

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 2015 | pH: 3.75 | TA: .61 | Alcohol: 14.5% | Fermentation: Native yeasts
Type of Oak: French oak, 40% new | Time in Oak: 20 months
Varietals: 68% Cabernet Sauvignon, 13% Merlot, 8% Cab Franc, 6% Malbec, 5%Petite Verdot
Production: 2405 cases