

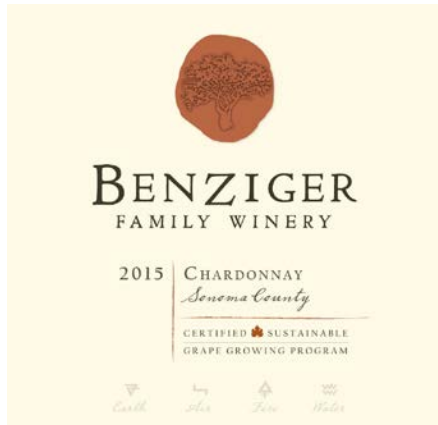
BENZIGER

FAMILY WINERY

2015 CHARDONNAY

SONOMA COUNTY

Alcohol 14.1% | T.A. .65 | pH 3.39



TASTING NOTES | Our Sonoma County Chardonnay has well developed flavors. This vibrant, engaging wine is bursting with mouthwatering fruit and lively acid. Flavors of lemon, apple, pear and apricot pop and engage the palate while subtle, creamy hints of butter and meringue pamper the palate, providing a luscious finish, leaving you refreshed and wanting more.

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 | Growing season 2015 was in the fourth year of the severe drought in California. The normally rainy season between January and March was quite dry resulting in a lighter harvest and an early one. We continue to believe that our Biodynamic 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. While the quantity of grapes were lower, we continue to be very proud of the caliber of fruit we grow.

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.