

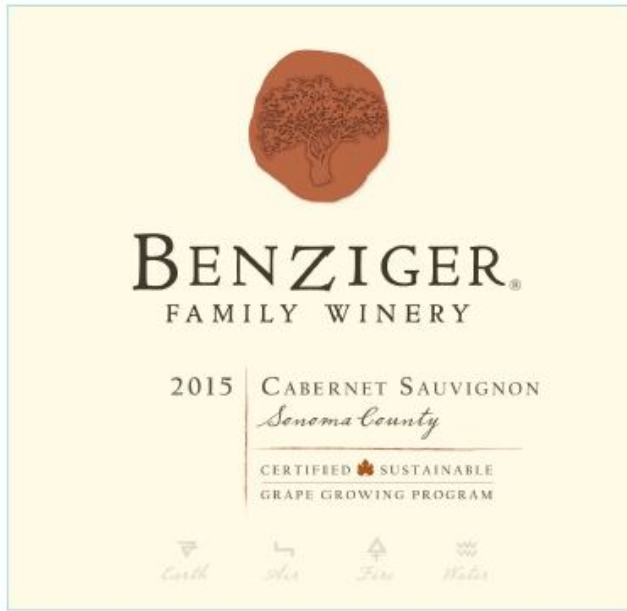
# BENZIGER

FAMILY WINERY

## 2015 CABERNET SAUVIGNON

SONOMA COUNTY

Alcohol 13.5% | Total Acidity .59 | pH 3.69



**TASTING NOTES:** Blended from premiere benchland vineyards, our Sonoma County Cabernet Sauvignon is polished and approachable. Bright blackberry, nutmeg, coffee and spice unite, layer by layer, to form a rich full bodied wine with chalky, round tannins and a long finish. We suggest pairing with a rib eye with peppercorn sauce.

**WINEMAKING:** Grape lots were blended from several benchland and mountain ranches that naturally yield smaller crops and result in intensely colored and flavored wine. Vine canopies were carefully managed to protect the grapes from direct sunlight while the fruit was allowed an extended

hang time to fully ripen. In the winery we used a variety of techniques to maximize flavor intensity while managing tannin levels including cold soaking, pump over, and varying fermentation lengths and temperatures. The wine was aged in oak for 16 months.

**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 knew mid-summer that harvest would come early, and it did, by almost three weeks. Sonoma Mountain harvest started in late August and finished in mid-October. Our Yields we also down this year as the weather stressed bud break and we had fewer clusters on each vine. In some areas of Sonoma County we were down by as much as 40%! While we didn't get as much as vintages 2013 and 2014. 2015 brought us concentrated wine with powerful tannins.

**BENZIGER FARMING PRACTICES** | At Benziger Family Winery, 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.