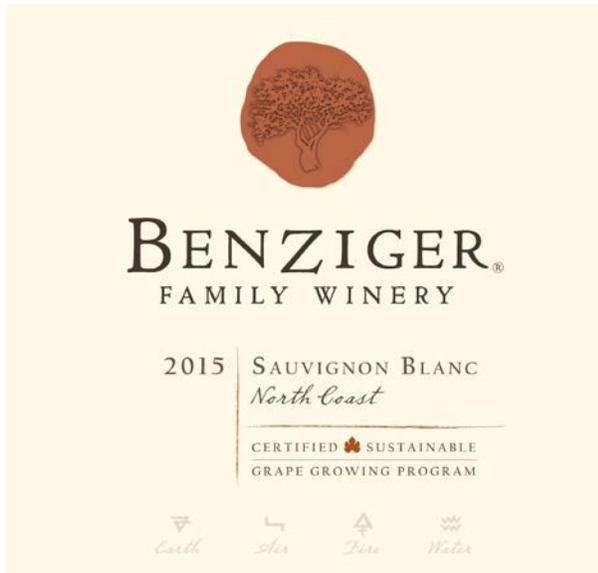


BENZIGER

FAMILY WINERY

2015 SAUVIGNON BLANC
NORTH COAST
Alcohol 13.5% | TA .71 | pH 3.17



TASTING NOTES | Beautiful citrus and apple flavors introduce our Sauvignon Blanc, followed close behind its delicious minerality. The wine's acid is both balanced and integrated, giving it a textured mid-palate and an elegant softness.

WINEMAKING | Grapes from the North Coast appellation, a rather large AVA, are harvested from multiple vineyards chosen for their excellent site location and soil makeup. Each site contributes its own flare to create this complex, deeply layered wine. In the vineyard, canopy management and crop thinning are instrumental in achieving the perfect fruit-to-acid balance. The wine is aged in 100% stainless steel drums and left on its lees to develop more complexity and mouthfeel.

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 | 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.