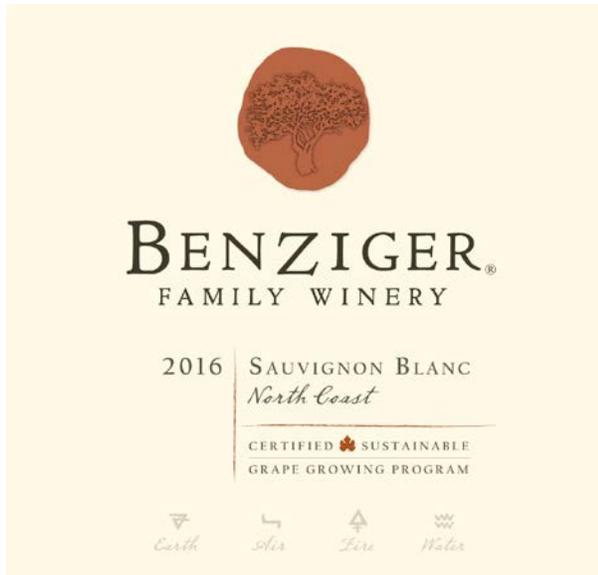


BENZIGER

FAMILY WINERY

2016 SAUVIGNON BLANC
NORTH COAST
Alcohol 13.5% | TA .66 | pH 3.25



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 | It was a wet winter going into the 2016 growing season. We are accustomed to working with limited amounts of water due to years of drought conditions. But this year we were worried about abundance. Strategic planning on the part of our vineyard team, and Biodynamic farming, has always seen us through the trying times and 2016 had us on our toes. Despite early season warmth and rain challenges, once we hit ripening season, harvest had great weather for hanging fruit to reach full maturity; not too hot, not too cold, just enough to achieve ideal flavors and balance.

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.