

BENZIGER

FAMILY WINERY

2016 Chardonnay

Sonoma County

Alcohol 13.5% | TA .65 | pH 3.39



TASTING NOTES | Our Chardonnay, sourced from Sonoma County, has well developed, vibrant 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 | 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.