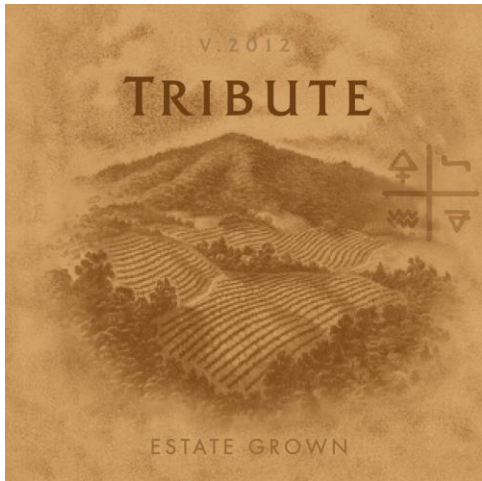


# 2012 TRIBUTE



**VINEYARD** | Tribute is a first of its kind. Made entirely from estate-grown grapes, this Bordeaux blend of predominantly Cabernet Sauvignon reveals the complexity and individuality of our Benziger Family Sonoma Estates. Tribute was the first Demeter-certified Biodynamic® wine from Sonoma County and one of the first from North America.

**VINTAGE** | 2012 proved to be a seamless year for growing wine grapes of penultimate quality. Dry spring days were ideal for even bud break and cane growth. Mildew pressure minimized by a drier than normal spring and early summer winds helped keep the humidity low. Flowering and set was complete in a short and even cycle resulting in balanced vines and even veraison. Full flavor maturity was reached at lower sugar levels while still retaining postured and vibrant acidity providing lift and length as well as integrated tannins and excellent flavor extraction. Other vintages showing a similar memorable pedigree are 2007 and 1991.

**FLAVOR PROFILE** | The 2012 vintage of Tribute really exceeds all other years in sheer enjoyment. The entry of the wine is rich and full, you can almost detect a sweetness to it. The tannins engage immediately; layer after layer of velvet, silk and chalk. The finish is round and smooth. The slow ripening and cooler temperatures preserved beautiful fresh fruit aromas of blueberry and boysenberry. Scents of dark chocolate, coffee, nutmeg, vanilla and black pepper also introduce the wine.

**VINEYARD CERTIFICATION** | Biodynamics is the most advanced and holistic form of organic agriculture, in which the farm itself is viewed as a living organism. It is distinguished from organic and sustainable farming by its ability to revitalize and individualize a property. In Biodynamics, we eliminate artificial inputs and minimize interference and manipulation at every stage of the growing and winemaking process. Change in nature starts out slow, but as our property became healthier and more biodiverse, the quality of the wine increased dramatically.

Harvest: October, 2012 | pH: 3.84 | TA: .57 | Alcohol: 14.6% | Fermentation: Native yeasts  
Type of Oak: French oak, 40% new | Time in Oak: 20 months  
Varietals: 67% Cabernet Sauvignon, 19% Cab Franc, 6% Malbec, 5% Petit Verdot, 3% Merlot  
Production: 2042 cases