



BENZIGER IMAGERY
FAMILY WINERY ESTATE WINERY

Paradiso Club Newsletter

SPRING 2018

DEAR CLUB MEMBERS,

Cheers to spring, and to new beginnings! The firestorms of October put us to the ultimate test in 2017 but, thanks to the first responders and the resilience of our entire team at Benziger & Imagery, we have come through stronger and more resolved in 2018. This is also in large part due to the unwavering support we received from our communities, including our amazing Wine Club members. Thank you for your loyalty - we see you as part of our extended family and it brings us great pleasure to share our wines and winery with you. We are looking forward to welcoming you to Sonoma Mountain this spring in celebration of new beginnings in 2018. Please keep our Events Calendar so you can make plans to visit us soon!



Enjoy the special selection of wines we have curated for you this spring season. Learn about each wine in this Newsletter and also by visiting our new webpage devoted to your Wine Club. Please visit: www.benziger.com/wine-clubs to learn more. Here, you can find the latest winery event information, re-order information and other important messages for Club Members. Our hope is that these new, easy-to-use tools will help keep us better connected than ever before.

CHRIS BENZIGER



2016 WHITE BURGUNDY

Alc. 14.1% | TA 7.1 | pH 3.37 | 1571 Cases

LABEL ARTIST Laura Plageman | Oakland, CA

TASTING NOTES Bright, crisp and clean, with aromas of tropical fruit and honey. Flavors of ripe pear, pineapple and spicy mango make a pronounced first impression. Integrated oak leaves a rich, creamy mouthfeel.

BLEND 44% Chardonnay, 37% Pinot Blanc, 19% Pinot Meunier

FARM PRACTICE Certified Sustainable®

CELLARING RECOMMENDATION Drink now or cellar for the next 1-2 years

Retail: \$32 | Club: \$25.60



2017 WOW OUI

Alc. 14.1% | TA 6.3 | pH 3.25 | 1050 Cases

LABEL ARTIST John Yoyogi Fortes | Sacramento, CA

TASTING NOTES Bright and tangy, playing the peach, nectarine and citrus flavors against lively acid. Sweet honeysuckle aromas gently evolve on the finish.

BLEND 97% Sauvignon Blanc, 3% Muscat

FARM PRACTICE Certified Sustainable®

CELLARING RECOMMENDATION Drink now or within the next year

Retail: \$27 | Club: \$21.60



2016 PRATT VINEYARD CHARDONNAY

Alc. 14.1% | TA 6.3 | pH 3.19 | 460 Cases

TASTING NOTES Flavors of pear, apricot and nectarine coat the entry, while green apple and citrus liven the palate. The wine's crisp acidity is balanced by its extended lees contact, adding texture and body. The lack of oak influence and halting of malolactic fermentation gives this Chardonnay a classic European styling.

FARM PRACTICE Certified Sustainable®

CELLARING RECOMMENDATION Drink now or cellar for up to 2 years

Retail: \$29 | Club: \$23.20



2017 FRANK JOHNSON SAUVIGNON BLANC

Alc. 13.8% | TA 6.8 | pH 3.16 | 515 Cases

TASTING NOTES Vibrant citrus and pink passion fruit aromas and flavors are framed by a distinct minerality and zesty texture. A soft entry allows nuances of fresh grass and fruit to remain on the tongue, and a crisp finish beckons another sip.

FARM PRACTICE Certified Sustainable®

CELLARING RECOMMENDATION Enjoy within the next year

Retail: \$26 | Club: \$20.80



2017 ALBARIÑO

Alc. 14.1% | TA 6.5 | pH 3.36 | 465 Cases

LABEL ARTIST Kerry Vander Meer | Healdsburg, CA

TASTING NOTES Refreshing and bright with ripe pear, red apple, white nectarine and lemon-lime flavors. Sweet smelling aromas of tropical fruits and almonds linger to the last drop. Crisp acidity leaves a slight effervescence on the palate.

FARM PRACTICE Certified Sustainable®

CELLARING RECOMMENDATION Drink now or cellar for up to 2 years

Retail: \$29 | Club: \$23.20



2017 ALEATICO ROSÉ

Alc. 14.2% | TA 5.4 | pH 3.31 | 430 Cases

LABEL ARTIST Rosenberg | Palm Springs, CA

TASTING NOTES Fruity aromas of lychee fruit, wild blackberries and roses abound in this wine. Cherry, vanilla and strawberry leave an energetic, long and memorable impression on the palate.

FARM PRACTICE Certified Sustainable®

CELLARING RECOMMENDATION Enjoy within the next year

Retail: \$27 | Club: \$21.60

Vintage Notes



2016: We had become accustomed to working with limited amounts of water due to the drought, but this year we worried about abundance - it was a wet winter. Despite early season warmth and rain challenges, once we hit ripening season we had great weather for the hanging fruit to reach full maturity and to achieve ideal flavors and balance.

2017: During winter and spring we had record-breaking rainfall - 75 inches. After the wet start, the vines developed at rapid growth. We endured four heat waves before the berries fully changed color. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late, but overall the wines are fruit forward with nice acidity. All of our white varietals, and roughly 90% of our red varietals, had been harvested before the October fires.

Benziger Family Winery
1883 London Ranch Road | Glen Ellen, CA 95442
www.benziger.com | 800.989.8890



Printed on 100% recycled paper.

RE-ORDER BY

06.30.2018

to receive

30%

OFF

CASES

25% off 1-11 bottles
