



**BENZIGER**<sup>®</sup>  
FAMILY WINERY

*It's in our nature.*<sup>™</sup>

*Benziger Family  
Club Newsletter*

SPRING 2018 | MIXED

## 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 on our new webpage devoted to your Wine Club. Please visit: [www.benziger.com/benzigerfamily](http://www.benziger.com/benzigerfamily). 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 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



## 2015 SIGNATERRA THREE BLOCKS

Alc. 14.5% | TA 5.6 | pH 3.56 | 1016 Cases

**TASTING NOTES** Lush, ripe characteristics of dark fruit, dark chocolate, coffee and vanilla are enhanced by its sweet entry. Supple, soft tannins give structure while pulling attention toward intense fruit flavors and aromas.

**FARM PRACTICE** Made with Demeter Certified Biodynamic® Grapes

**BLEND** 68% Cabernet Sauvignon, 27% Merlot, 5% Malbec

**CELLARING RECOMMENDATION** Drink now or cellar for the next 6-8 years

Retail: \$49 | Club: \$39.20



## 2016 SIGNATERRA WEST ROWS CHARDONNAY

Alc. 14.0% | TA 6.2 | pH 3.43 | 1484 Cases

**TASTING NOTES** West Rows is well balanced and lavish with an evocative finish with lingering and inviting flavors of tangerine, sweet citrus and Bavarian Crème. Classic oak and butter characteristics add a silky roundness in the mouthfeel. Left on its lees, this wine develops a creamy texture with a weighted body.

**FARM PRACTICE** Organic

**CELLARING RECOMMENDATION** Drink now or cellar for up to 2 years

Retail: \$34 | Club: \$27.20



## 2016 SIGNATERRA LA REYNA PINOT NOIR

Alc. 13.5% | TA 5.7 | pH 3.77 | 377 Cases

**TASTING NOTES** Aromas of cherry pie, rose petals, allspice and sweet cedar wood. The wine enters as vibrant, elevated and playful with layered complexity. A well-integrated finish with silky tannins linger on the finish.

**FARM PRACTICE** Demeter Certified Biodynamic®

**CELLARING RECOMMENDATION** Drink now or cellar for the next 3-6 years

Retail: \$49 | Club: \$39.20



## 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



## 2016 DE COELO ARBORE SACRA PINOT NOIR

Alc. 14.1% | TA 5.4 | pH 3.58 | 604 Cases

**TASTING NOTES** The nose is bright with raspberry, rose, and sweet earth. On the palate, freshly picked tart cherry, raspberry, and strawberry, finishing with soft and subtle tannins.

**FARM PRACTICE** Demeter Certified Biodynamic®

**CELLARING RECOMMENDATION** Drink now or cellar for the next 6-8 years

Retail: \$75 | Club: \$60

# VINTAGE NOTES

**2015:** This was the fourth year of the severe drought in California. The dry weather resulted in an earlier harvest, by almost three weeks. Yields were impacted by the weather, which stressed bud break resulting in fewer clusters on each vine. While yields were lower than vintages '13 and '14, the caliber of the fruit was just as remarkable.

**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.

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