



BENZIGER[®]
FAMILY WINERY

It's in our nature.[™]

*Benziger Family
Club Newsletter*

SPRING 2018 | REDS

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



2013 SIGNATERRA THREE BLOCKS

Alc. 14.5% | TA 5.9 | pH 3.69 | 1575 Cases

TASTING NOTES This vintage is 100% Cabernet Sauvignon and is well balanced with blackberry, ripe currant and black cherry flavors, enhanced by aromas of vanilla and pepper. Lush, ripe characteristics of dark berry leave the senses satisfied while supple tannins give the palate a source of structure.

FARM PRACTICE Made with Demeter Certified Biodynamic® Grapes

AWARD Gold Medal, 2014 San Francisco Chronicle Wine Competition

CELLARING RECOMMENDATION Drink now or cellar for the next 3-5 years

Retail: \$55 | Club: \$49



2015 SIGNATERRA THREE BLOCKS

Alc. 14.5% | TA 6.5 | 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.

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

FARM PRACTICE Made with Demeter Certified Biodynamic® Grapes

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

Retail: \$49 | Club: \$39.20



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



2015 OBSIDIAN POINT

Alc. 14.5% | TA 5.9 | pH 3.65 | 529 Cases

TASTING NOTES This predominantly Cabernet Sauvignon blend has familiar, tantalizing aromas of black cherry, vanilla, pepper and tobacco. Flavors of dark fruit, clove and pepperwood follow a silky, cream-like entry. Balanced acidity and pronounced tannins come together in an exceptional finish.

FARM PRACTICE Demeter Certified Biodynamic®

CELLARING RECOMMENDATION Drink now or cellar for the next 8-10 years

Retail: \$65 | Club: \$52



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



2015 SIGNATERRA ETTA'S BLEND

Alc. 14.5% | TA 5.7 | pH 3.39 | 497 Cases

TASTING NOTES This vintage of Etta's is a blend of exclusively Merlot grapes from various blocks on the Sunny Slope vineyard. Ripe red currant, red raspberry and a delicate oak spice flow through the palate with a bright lift from vibrant acid and structured tannins.

FARM PRACTICE Demeter Certified Biodynamic®

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

Retail: \$47 | Club: \$37.60

VINTAGE NOTES

2013: Vines started their development quite early this year because of a warm, dry spring, which created ideal conditions for fruit set. The growing season was idyllic with nearly perfect temperatures for healthy vines and fruit ripening. Slightly cooler weather in October allowed plenty of hang time for the late ripening fruit to develop flavors, promoting rich, ripe, and complex wines. It was an intense harvest, what typically takes 6-8 weeks was done in 5.

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.

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