BENZIGER. FAMILY WINERY

It's in our nature.

Partners 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 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 tannin

FARM PRACTICE Demeter Certified Biodynamic®

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



Je Prelo

BENZIGER

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

Te Cello

2016 DE COELO QUINTUS PINOT NOIR

Alc. 14.1% | TA 6.8 | pH 3.42 | 450 Cases

TASTING NOTES Intense red fruit and spice characteristics with notes of sweet earth, tea, and chocolate. Hints of minerality and chalky tannins are woven throughout the wine.

FARM PRACTICE Demeter Certified Biodynamic®

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



2015 SIGNATERRA ETTA'S BLEND

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

Retail: \$75 | Club: \$60

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

2015 SIGNATERRA SUNNY SLOPE CABERNET SAUVIGNON

Alc. 14.5% | TA 5.4 | pH 3.69 | 361 Cases

TASTING NOTES Succulent with sweet and spiced aromatics. Black cherry, dark chocolate and tobacco fill the nose, while concentrated flavors of dark plum, black cherry, spice and herbs are bold and richly layered. Soft, smooth entry gives way to grippy tannins mid-palate, giving the feeling of crushed velvet.

FARM PRACTICE Demeter Certified Biodynamic®

CELLARING RECOMMENDATION Drink now or cellar for the next 8-10 years Retail: \$59 | Club: \$47.20

2015 PALLAS CABERNET SAUVIGNON

LABEL ARTIST Era and Don Farnsworth | Oakland, CA

Alc. 14.9% | TA 4.9 | pH 3.61 | 204 Cases

TASTING NOTES Rich and focused, this well balanced Cab appeals with its fruit forward profile and brawny tannins. Black fruit flavors abound with layers of coffee, tobacco and sweet earth, each echoed on the nose.

FARM PRACTICE Demeter Certified Biodynamic®

CELLARING RECOMMENDATION Drink now or cellar for the next 8-10 years Retail: \$65 | Club: \$52

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.

RE-ORDER BY 06.30.2018 to receive 30%OFF CASES 25% off 1-11 bottles

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

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