BENZIGER.

It's in our nature.

Pinot Cellar 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.



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.





2016 SIGNATERRA BELLA LUNA PINOT NOIR

Alc. 14.1% | TA 5.6 | pH 3.56 | 822 Cases

TASTING NOTES Bright and focused, setting cherry, raspberry and dusky spice notes on a lively frame. Nimble tannins wrap around the flavors as they glide through the finish.

VINEYARD & VINIFICATION Tucked against a grove of redwoods, Bella Luna is one of the more 'cool climate' vineyards in all of Russian River. Only eight and a half miles from the coast, its complex Goldridge soils and consistent slope produce grapes that ripen slowly and evenly. It is planted to Pinot Noir clones 115, 667 and 777. Native yeast fermentation gives this wine an extra layer of complexity, adding earthy aromas and a rich entry. The wine undergoes malolactic fermentation over the winter months and spends 16 months in French Oak.

FARM PRACTICE Demeter Certified Biodynamic®

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

Retail: \$49 | Club: \$39.20



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.

VINEYARD & VINIFICATION de Coelo Vineyard is perched on a rugged hilltop just five miles from the Pacific Ocean, where rocky, shallow soils and cool fog emanate from the Bodega Bay. This vineyard literally sits on the edge of the earth, nudged to the limit line where fruit can be grown. There are very few sites in the world similar to these 25-acres of Biodynamic® estate vineyard. The parcels of de Coelo that make up our Quintus blend are planted with clones 667 and 828. The grapes were harvested at night to protect their delicate flavors and to preserve freshness. This Pinot Noir is unfiltered and fermented with native yeast. Before bottling Quintus rests in French oak barrels for sixteen months.

FARM PRACTICE Demeter Certified Biodynamic®

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

Retail: \$75 | Club: \$60

UPCOMING EVENTS

SOCIAL CLUB

March 9th

EARTH DAY HIKE

April 22nd

WINE CLUB PICK-UP PARTY

May 19th

Call or email to RSVP: 800-989-8890 or wineclub@benziger.com

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

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to receive

30%
OFF
CASES

25% off 1-11 bottles