

BENZIGER

FAMILY WINERY



2017 Sauvignon Blanc

North Coast

Alcohol 14% | TA .57 | pH 3.33
45664 cases bottled

TASTING NOTES | Fresh and enticing, our North Coast Sauvignon Blanc has summertime aromas of freshly shorn hay and a sweet honeysuckle bouquet. On the palate, layers of ripe pear, green apple and a hint of gooseberry. Its flavors flourish in the wine's minerality, and finishes with a spry zest.

WINEMAKING | Grapes from the North Coast appellation, a rather large AVA, are harvested from multiple vineyards chosen for their excellent site location and soil makeup. Each site contributes its own flare to create this complex, deeply layered wine. In the vineyard, canopy management and crop thinning are instrumental in achieving the perfect fruit-to-acid balance. The wine is aged in 100% stainless steel drums and left on its lees to develop more complexity and mouthfeel.

VINTAGE | 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.

BENZIGER FARMING PRACTICES | At Benziger Family Winery, we are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified sustainable wines defined by individuality and the passion of the people who make them. This wine was made with grapes grown by certified sustainable farming methods. Our sustainable philosophy promotes natural vineyard management, restoration of the land and biodiversity on the estate. We believe these practices result in wines that reflect the authentic flavors, aromas and character of the vineyard.

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Lisa Amaroli

Director of Winemaking
Benziger Family Winery

Lisa started her journey in the wine industry in 1996 shortly after graduating from Sonoma State University with a degree in Biology and Chemistry. Living in Europe for several years before college introduced Lisa to a lifestyle where food and wine was part of the daily routine. It is there where she found her passion for wine.

Her introduction into the wine business was from the ground up, first working as a grape sampler, Lab Tech then into Production Manager at Martini and Prati Winery. In 1999 she joined the lab staff at Benziger Family Winery. Then in 2003 became Assistant

Winemaker for the Benziger's Family line and by 2008 she became Winemaker for the brand.

A Sonoma County native, Lisa is also a grape grower. She worked with her father in developing and planting the family Pinot Noir Vineyard in 1998. She was hands on in planting, installing/repairing irrigation, pruning, shoot thinning, harvesting and the like. This gave her appreciation for the hard work needed to manage and maintain a vineyard and a perspective into finding balance in sustainable farming and grape quality.

Lisa is responsible for determining wine styles for Benziger and through collaboration with her team helps to execute this vision. She stays close to the wine by working with the cellar lab crews daily in crafting of our line of wine. She and her team are on a quest to create distinctive, authentic wines of the highest quality.

When not making wine, Lisa is an avid horseback rider, hiker and traveler. When at home, at her Russian River farm, she enjoys cooking and is forever looking for the perfect wine and food combination.