BENZIGER IMAGERY ESTATE WINERY

Club Paradiso Newslet ter FALL 2018

DEAR CLUB MEMBERS,

It's once again the most exciting time of year at the Benziger Ranch- Harvest season is upon us! Our winemaking and production teams are currently in full swing with Harvest, and while it's too early to share details, we are enthusiastic about the promise of the 2018 vintage.

2018 has been an amazing year of accolades for our wines.

We are so proud of the many Gold Medals and 90+ points

we have received, we can only hope you are loving them

too! Not only have our wines been collecting awards this year, but once
again, Sonoma locals have named us "Best Tasting Room" and "Best

Winery Tour" in Sonoma. What an honor it is to receive this recognition
and how happy it makes us to see our Club Members and guests
enjoying their time when they come visit.

Speaking of visiting, we kicked off Social Club, a new series of Club exclusive events, and I'd like to thank all of you that have been able to join us. It has been so much fun catching up with our Club Members every other month and we will continue to do so as we've extended it into Fall and 2019. We have a few more events coming up- our first ever Estate Harvest Hike on October 7th and the Holiday Pick-Up Party on December 1st. We'd love to see you before the sun sets on another year.

CHRIS BENZIGER



2017 VIOGNIER

North Coast Alc. 14.1% | TA 6.2 | pH .23 | 38 Cases

LABEL ARTIST Colin Talcroft | Santa Rosa, CA

TASTING NOTES This Viognier invites you in with delicate perfumed aromas that give way to savory white peach and citrus peel. Creamy in texture and balanced acidity creates a lively finish.

FARM PRACTICE Certified Sustainable

CELLARING RECOMMENDATION Drink now or cellar for 2-3 years

ACCOLADE Gold Medal, 90pts

Retail: \$29 | Club: \$23.20



Sangiacomo Vineyard | Carneros Alc.14% | TA 6.2 | pH 3.43 | 1484 Cases

TASTING NOTES Well-balanced and lavish with an evocative finish bearing inviting flavors of honeydew melon, sweet citrus lemondrop and Bavarian Crème. Classic oak and light butter characteristics add a silky roundness in the mouthfeel.

FARM PRACTICE Made with Organically Grown Grapes

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

ACCOLADE July 2018, Wine Spectator, 90pts

Retail: \$34 | Club: \$27.20





2017 PARADISO DE MARIA SAUVIGNON BLANC

Sonoma Mountain Estate
Alc. 13.5% | TA 7.4 | pH 2.95 | 605 Cases

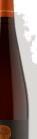
TASTING NOTES Fresh and enticing, with summertime aromas of freshly shorn hay and a sweet honeysuckle bouquet. On the palate, layers of ripe pear, green apple and a hint of gooseberry. Its flavors flourish in the wine's minerality, and finishes with a spry zest.

FARM PRACTICE Demeter Certified Biodynamic®

CELLARING RECOMMENDATION Drink now or cellar for the next 1-2 years

ACCOLADE Sept 2018, Wine Enthusiast, 92pts

Retail: \$36 | Club: \$28.80



2017 GEWÜRZTRAMINER

Dry Creek Valley
Alc. 13.1% | TA 5.9 | pH 3.02 | 257 Cases

TASTING NOTES This wine has spicy, floral aromatics. Flavors of crisp apple, passion fruit and a hint of citrus rounds off the finish, leaving the palate rapt and refreshed.

FARM PRACTICE Certified Sustainable

CELLARING RECOMMENDATION Drink now or cellar for the next 1-3 years

Retail: \$26 | Club: \$20.80



2017 DE COELO CHARDONNAY

Sonoma Coast Alc. 14.1% | TA 7.1 | pH 3.28 | 98 Cases

TASTING NOTES A big bouquet, escorted by substantial flavors. Aromas of honeysuckle and apple blossoms waft gently around as subtle apricot emanates from the glass. The cool climate of the Sonoma Coast contributes to this wine's fresh crisp notes of pineapple, orange sherbet and a trace essence of almond.

FARM PRACTICE Demeter Certified Biodynamic®

CELLARING RECOMMENDATION Drink now or cellar for the next year

Retail: \$50 | Club: \$40



Alc. 14.1% | TA 5.9 | pH 3.30 | 360 Cases

TASTING NOTES Aromas of freshly picked strawberries and honeysuckle. The palate picks up layers of ripe Bing cherry, raspberry and a hint of rose hips. Its flavors flourish in the wine's minerality, and finishes with a lively acidic finish.

FARM PRACTICE Certified Sustainable

CELLARING RECOMMENDATION Drink now or cellar for the next 1-2 years

Retail: \$26 | Club: \$20.80

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.

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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