BENZIGER. FAMILY WINERY

It's in our nature.

Benziger Family Club Newsletter FALL 2018 | MIXED

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.

Cheers -

CHRIS BENZIGER



2017 SAUVIGNON BLANC

Eco Terreno Vineyard | Alexander Valley Alc. 14.2% | TA 6.2 | pH 3.18 | 313 Cases

TASTING NOTES Full bodied with intense fruit aromas and flavors, this Sauvignon Blanc blend has a hint of Semillon resulting in a rich wine with aromas of melon, guava, and honeydew. Stainless-steel fermented to preserve fruity aromas and aged on lees to build mouthfeel.

FARM PRACTICE Made with Demeter Certified Biodynamic® Grapes
CELLARING RECOMMENDATION Drink now or cellar up to 2 years
ACCOLADE Gold Medal, 92pts

Retail: \$31 | Club: \$24.80



2016 SIGNATERRA BELLA LUNA PINOT NOIR

Russian River Valley
Alc. 14.1% | TA 5.9 | pH 3.49 | 599 Cases

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

FARM PRACTICE Demeter Certified Biodynamic®

CELLARING RECOMMENDATION Drink now or cellar for 3-6 years

Retail: \$49 | Club: \$39.20



2015 STONE DRAGON SYRAH

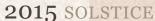
Sonoma Valley Alc. 14.7% | TA 5.7 | pH 3.69 | 451 Cases

TASTING NOTES This classic Rhône is derived primarily from the cooler region of the Sonoma Valley, allowing for long hang times resulting in concentrated flavors. Plum, white pepper, and juicy berries flirt with the palate along with a very fragrant nose.

FARM PRACTICE Certified Sustainable

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

Retail: \$35 | Club: \$28



Sonoma Mountain Estate Alc. 14.5% | TA 5.4 | pH 3.59 | 448 Cases

TASTING NOTES Very plush and richly fruity, this wine has earthy, herbaceous elements that are nicely balanced against dark currant, brandied cherry and roasted plum. The finish lingers with smoke and spice accents.

BLEND 75% Cabernet Sauvignon, 25% Merlot

FARM PRACTICE Demeter Certified Biodynamic®

CELLARING RECOMMENDATION Drink now or cellar for up to 6 years

Retail: \$45 | Club: \$36





2015 OONAPAIS

Sonoma Valley Alc. 14.5% | TA 5.7 | pH 3.63 | 1120 Cases

TASTING NOTES This Bordeaux blend is approachable, beginning with its juicy entry. Aromas of licorice, berries and dark cocoa mirror nicely on the palate. Muscular, yet agile, with a refinement to the overall finish.

BLEND 67% Cabernet Sauvignon, 13% Malbec, 15% Cab Franc, 5% Merlot FARM PRACTICE Made with Demeter Certified Biodynamic® Grapes CELLARING RECOMMENDATION Drink now or cellar for 8-12 years ACCOLADE Gold Medal, 92pts

Retail: \$49 | Club: \$39.20

2015 CALABAZAS CREEK

Stone Farm Vineyard | Sonoma Valley Alc. 14.6% | TA 5.2 | pH 3.73 | 405 Cases

TASTING NOTES Rich in dark fruit aromas, this blend showcases the Stone Farm Vineyard's ability to grow hearty red varietals. On the palate, black fruit flavors are plentiful, as are layers of vanilla spice and sweet earth. Sturdy tannins and acid support a long round finish.

BLEND 69% Cabernet Sauvignon, 26% Malbec, 5% Syrah

FARM PRACTICE Made with Demeter Certified Biodynamic® Grapes
CELLARING RECOMMENDATION Drink now or cellar for 4-6 years

Retail: \$34 | Club: \$27.20

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.

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.

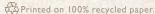
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CASES

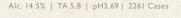
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TRIBUTE

v. 2015



TASTING NOTES This Bordeaux blend is elegant with layers of textures and flavors that coat the mouth. The wine focuses on its tight-knit mix of sweet earth, blackberry and wild berry notes. The finish ends in a burst of ripe fruit and fine-grained tannins.

PAIRING Braised Short Ribs, Grilled Flank Steak, or Roast Lamb with Rosemary

BLEND 60% Cabernet Sauvignon, 14% Malbec, 11% Cabernet Franc, 10% Merlot, 5% Petit Verdot

FARM PRACTICE Demeter Certified Biodynamic®

CELLARING RECOMMENDATION Drink now or cellar for 10+ years

Retail: \$85 | Club: \$68

TRIBUTE.

