



BENZIGER®

*family winery*

*Benziger Family Club Newsletter*

SPRING 2019 | REDS

*Dear Club Members,*

Hello and happy new year from our Sonoma Mountain Estate! We hope that the new year is off to a great start and that 2019 will bring you lots of reasons to smile. Due to mild summer temperatures, our team wrapped up the 2018 Harvest later than usual – it nearly butted right up to the holidays! Our team enjoyed a relaxing but short break before it was time to get right back to work. I am so proud of the great wines we have coming your way, including the great line-up for you in this Spring Wine Club shipment.

We love visiting with our Club Members and hope you can make it out to the ranch this spring or summer to try all our new releases as well as some of our unique experiences at Benziger. Join us for our Seated Pinot Noir Tasting, "Taste of Terroir," which we launched this past Fall. It's a fun and educational side-by-side evaluation of de Coelo and other Benziger Estate Pinot Noirs. We also have some great events planned this year, including our complimentary Social Club get-togethers for Benziger & Imagery Estate Club Members. Remember- as a Club Member you get lots of great benefits at both wineries! Please be sure to check out our 2019 events calendar so you can save the dates and join us.

In the meantime, please enjoy your Spring Wine Club selections!

Cheers,



CHRIS BENZIGER





SIGNATERRA

## 2017 BELLA LUNA PINOT NOIR

Bella Luna Vineyard | Russian River Valley

Alc. 14.2% | T.A. .58 | pH 3.36 | 612 Cases

**TASTING NOTES** Bella Luna is our Pinot Noir from the Russian River Valley. Tucked against a grove of redwoods, it is one of the more cooler climate vineyards within the appellation. This wine is energetic with aromas of Bing cherry, fresh clove, cola, and dusty spice on a well-integrated frame. The wine is fresh with lingering fruit which elevates the finish.

**CELLARING RECOMMENDATION** Drink now or cellar for 6-10 years

**FARM PRACTICE** Demeter Certified Biodynamic®

RETAIL: \$49 | CLUB: \$39.20



## 2016 MOON MOUNTAIN CABERNET SAUVIGNON

Moon Mountain District Sonoma County

Alc. 14.5% | T.A. .60 | pH 3.76 | 431 Cases

**TASTING NOTES** This Moon Mountain District Cabernet Sauvignon possesses a personality enhanced by its high elevation growing region. This is not your typical fruit forward Cabernet. Nuanced aromas of violet and vanilla are surrounded by chocolate and blue fruit flavors. The wine's playful acidity lifts the palate while the fruit is framed by structured tannins creating a lengthy, pleasing finish.

**CELLARING RECOMMENDATION** Drink now or cellar for 5-8 years

**FARM PRACTICE** Made with Organically Grown Grapes

RETAIL: \$59 | CLUB: \$47.20



SIGNATERRA

## 2014 THREE BLOCKS

Sonoma Valley

Alc. 14.5% | T.A .66 | pH 3.38 | 1512 Cases

**TASTING NOTES** This red blend emanates rich black and red fruit aromas with hints of sweet earth and spice on the nose. With Merlot being the primary grape in the 2014 Three Blocks, the palate is able to explore lush, ripe, rich black fruit, and cherry flavors enhanced by cocoa, coffee beans and a touch of white pepper. Stimulate your senses with its juicy entry, soft tannins, and balanced acids.

**BLEND** 70% Merlot, 22% Cabernet Sauvignon, and 8% Syrah

**CELLARING RECOMMENDATION** Drink now or cellar for 6-8 years

**FARM PRACTICE** Made with Demeter Certified Biodynamic® Grapes

RETAIL: \$55 | CLUB: \$44.00



SIGNATERRA

## 2016 THREE BLOCKS

Sonoma Valley

Alc. 14.7% | T.A .59 | pH 3.67 | 1264 Cases

**TASTING NOTES** A heady black raspberry aroma and sweet fruit entry set a beautiful scene for this complex and well-balanced wine. Fresh, red berry fruit abound, enhanced by dark chocolate, vanilla, and coffee flavors. Lush with a sweet entry and distinguished tannins frame this wine.

**BLEND** 72% Cabernet Sauvignon and 28% Merlot

**CELLARING RECOMMENDATION** Drink now or cellar for 6-8 years

**FARM PRACTICE** Made with Demeter Certified Biodynamic® Grapes

RETAIL: \$49 | CLUB: \$39.20



SIGNATERRA

## 2017 LA REYNA PINOT NOIR

Sonoma Coast

Alc. 14.1% | T.A. .60 | pH 3.58 | 526 Cases

**TASTING NOTES** La Reyna is a coastal vineyard which has numerous advantages for Pinot Noir. Upon opening, this wine shows off its coastal influence with fresh sea air, sweet earth, and rose petal aromas. The entry is juicy, yet refined, with vibrant acids that are playful and bring about its layered complexity. The wine finishes with grace, showing off well-integrated, silky tannins that linger.

**CELLARING RECOMMENDATION** Drink now or cellar for 5-8 years

**FARM PRACTICE** Made with Demeter Certified Biodynamic® Grapes

RETAIL: \$49 | CLUB: \$39.20



## 2016 STONE DRAGON SYRAH

Sonoma Valley

Alc. 14.8% | T.A. .60 | pH 3.68 | 562 Cases

**TASTING NOTES** This Syrah was grown in Sonoma Valley on an old river terrace where the drainage is ideal. Typical of the varietal, this wine is full-bodied and with signature notes of spiced plum. Supported by well-integrated tannins, this opulent wine also boasts chocolate, cherry, and pepper notes with aromas of black fruit, currants, and lingering tobacco.

**CELLARING RECOMMENDATION** Drink now or cellar for 4-6 years

**FARM PRACTICE** Certified Sustainable Grape Growing Program

RETAIL: \$39 | CLUB: \$31.20

# Vintage Notes

**2014** 2014 was a vintage that brought us a third year of drought. Our farming practices gave us an edge over traditional farmers, since our vines have been taught to drive their roots deep into the soils, claiming water from below, not above. We received “miracle rains” in March and the summer went smoothly, without significant heat spikes. Harvest was fast and compact until the early part of October which provided a break to process the massive amounts of fruit.

**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 with overall fruit forward wines with nice acidity. All of our white varietals, and roughly 90% of our red varietals, had been harvested before the October fires.

Benziger Family Winery  
1883 London Ranch Road | Glen Ellen, CA 95442  
[www.benziger.com](http://www.benziger.com) | 800.989.8890



Printed on 100% recycled paper.

---

RE-ORDER BY

06.30.2019

TO RECEIVE

30%

OFF

CASES

25% off 1-11 bottles

---



## SALMON W/ WILD RICE AND SPRING SALAD

servings: 2 | preparation time: 10mins | cook time: 45mins

### INGREDIENTS

11 oz. grape tomatoes  
1 shallot  
1 Tbsp. honey  
½ C olive oil  
¼ C white vinegar  
1 bunch fresh spinach  
4 oz. goat cheese crumbled  
4 oz. dried cranberries  
2 Tbsp. candied pecans  
1 lemon  
2 sprigs fresh thyme  
16 oz. salmon fillet  
1 C wild rice

### PREPARATION

- Pour glass of favorite Benziger Pinot Noir
- Preheat the oven to 400°F
- Halve grape tomatoes, toss in olive oil, place flat side up on baking tray
- Halve shallot, brush with olive oil place flat side up on baking tray
- Lightly oil and salt and pepper salmon
- Zest lemon, then slice lemon into thin round slices
- Remove thyme from stems

### DIRECTIONS

- Roast tomatoes and shallot on sheet pan for 10 minutes
- Let tomatoes and shallot cool
- Start cooking wild rice as directed on package
- Spread lemon zest, thyme, and lemon slices on salmon
- Bake salmon for 20 minutes or until desired doneness
- Assemble salad: spinach, roasted tomatoes, goat cheese, dried cranberries, candied pecans
- Salad dressing: Add roasted shallot, honey and white vinegar in blender
- Slowly incorporate ½ C olive oil to blender until emulsified pour over salad
- Plate salmon with wild rice
- Refill wine glass and enjoy!

*pair with your favorite Benziger Pinot Noir like our 2017 Signaterra Bella Luna or our 2017 de Coelo Quintus*

RECIPE PROVIDED BY:  
JOSHUA KOSIN, DIRECT SALES ASSOCIATE  
BENZIGER FAMILY WINERY &  
IMAGERY ESTATE WINERY