



BENZIGER[®]

family winery

Partners Club Newsletter

SPRING 2019

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

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



2016 OBSIDIAN POINT CABERNET SAUVIGNON

Estate Grown | Sonoma Valley

Alc. 14.5 % | T.A .56 | pH 3.64 | 595 Cases

TASTING NOTES This Biodynamic estate wine is sourced from our terraced hillside abundant with obsidian rock. This black rock helps ripen fruit from the ground up creating a classic European style of elegance and power. Aromas of sweet tobacco and warm blackberry compote rise from the glass. This wine's structure comes together on its signature glassy finish and edgy fine grained tannins.

CELLARING RECOMMENDATION Drink now or cellar for 8-10 years

FARM PRACTICE Made with Demeter Certified Biodynamic® Grapes

RETAIL: \$65 | CLUB: \$52.00



2017 DE COELO QUINTUS PINOT NOIR

Sonoma Coast

Alc. 14.2 % | T.A. .69 | pH 3.32 | 527 Cases

TASTING NOTES The 2017 Quintus Pinot Noir has a perfect integration of acid and tannin that give it unforgettable levity and lift. Aromas of cranberry, raspberry, and sea air come together with a hint of black tea. In the glass, complex minerality is an intriguing contrast to its silky texture.

CELLARING RECOMMENDATION Drink now or cellar for 7-10 years

FARM PRACTICE Demeter Certified Biodynamic®

RETAIL: \$75 | CLUB: \$60.00



SIGNATERRA

2016 ETTA'S BLEND

Sunny Slope Vineyard | Sonoma Valley

Alc. 14.5 % | T.A. .56 | pH 3.59 | 789 Cases

TASTING NOTES Etta's Blend is an elegant and refined Merlot-based wine. The fruit that goes into Etta's is fresh and juicy, as reflected in the aromas and flavors. Notes of raspberries, chocolate, and wild herb aromas carry throughout. This wine's soft tannins create a long supple and indulgent finish.

BLEND 94% Merlot and 6% Cabernet Sauvignon

CELLARING RECOMMENDATION Drink now or cellar for 6-8 years

FARM PRACTICE Demeter Certified Biodynamic®

RETAIL: \$49 | CLUB: \$39.20



SIGNATERRA

2016 SUNNY SLOPE CABERNET SAUVIGNON

Sunny Slope Vineyard | Sonoma Valley

Alc. 14.8 % | T.A .61 | pH 3.71 | 670 Cases

TASTING NOTES Framed with bold flavors on the entry, this luscious wine has concentrated aromas of black cherry, chocolate, and tobacco, while notes of cedar and cardamom spice are richly layered amongst dark fruit flavors. The crushed-velvet tannins are well structured and give way to a long finish.

CELLARING RECOMMENDATION Drink now or cellar for 8-12 years

FARM PRACTICE Demeter Certified Biodynamic®

RETAIL: \$59 | CLUB: \$47.20



2016 PALLAS ESTATE RED

Estate Grown

Alc. 14.8 % | T.A .53 | pH 3.71 | 548 Cases

LABEL ARTIST Era & Don Farnsworth | Oakland, CA

TASTING NOTES This elegant estate wine has a sweet entry, engaging the front palate at first sip, and structured flavors of cherry, cocoa, and herbs. Fully integrated tannins give way to a long, balanced finish.

BLEND 43% Malbec, 35% Cabernet Sauvignon, 20% Merlot, and 2% Petit Verdot

CELLARING RECOMMENDATION Drink now or cellar for 8-10 years

RETAIL: \$65 | CLUB: \$52.00

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 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
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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 Signate Bella Luna or our 2017 de Coelo Quintus

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