

BENZIGER®

family winery



2020

spring - reds

BENZIGER FAMILY CLUB



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 2020 will bring you many reasons to smile. The 2019 harvest season was a success and we are loving the way these flavorful wines are developing. It will be a real pleasure to enjoy them in the coming years. We are currently smiling here at Benziger over the wines we are sharing with you in your Spring club shipment. We know you will enjoy this great line up of new releases.

This coming year, we will be celebrating the 20th Anniversary of our Biodynamic Certification here at the Estate. We are extremely excited to be recognizing this green farming milestone with an Anniversary Wine Dinner on Saturday, April 25th. We will also be gearing up for our Annual Earth Day Hikes the following day, April 26th. We love visiting with our Club Members and hope you can make it out to the ranch to try our new releases and help us celebrate. As Club Members you receive great benefits at both wineries, be sure to check out our 2020 events calendar so you can save the dates and join us in Sonoma.

Thank you for your continued support and membership!

Cheers,

A handwritten signature in blue ink that reads "CB".

Chris Benziger





estate

2015 THREE BLOCKS

SONOMA VALLEY

ALC. 14.5% | T.A. 5.6 | pH 3.56 | 1016 CASES

TASTING NOTES This vintage is complex, structured and well balanced. Dark berry flavors enhanced by aromas of dark chocolate, coffee, vanilla, and pepper. Stimulate your senses with its abundant, lush fruit and sweet entry. Framed by soft and subtle tannins creating a delightful mouthfeel on the palate.

BLEND 68% Cabernet Sauvignon, 27% Merlot, and 5% Malbec

IN THE CELLAR Drink now or cellar 6-8 years

FARMING PRACTICES Made with Demeter Certified Biodynamic® Grapes

RETAIL: \$55 | CLUB: \$44.00



estate

2017 THREE BLOCKS

SONOMA VALLEY

ALC. 14.7% | T.A. 6.1 | pH 3.51 | 550 CASES

TASTING NOTES An aromatic raspberry jam and sweet fruit entry sets a beautiful experience for this complex wine. Fresh, red cherry notes, enriched with dark chocolate, vanilla, and coffee flavors. A lush entry followed by its lively acidity on the mid palate complements the velvety tannin structure for an inviting mouthfeel enhanced by a lingering finish.

BLEND 43% Merlot, 36% Cabernet Sauvignon, 21% Malbec

IN THE CELLAR Drink now or cellar 6-8 years

FARMING PRACTICES Made with Demeter Certified Biodynamic® Grapes

RETAIL: \$49 | CLUB: \$39.20



de cecco

2018 QUINTUS PINOT NOIR

SONOMA COAST

ALC. 14.1 % | T.A. 6.0 | pH 3.35 | 470 CASES

TASTING NOTES The 2018 Quintus Pinot Noir presents the perfect integration of refreshing acid and soft tannins. Robust and concentrated aromas of black cherry, raspberry, and sea air comingle with a hint of barrel spice. Layers of complexity and a slight minerality create an intriguing contrast to its silky texture with lingering fresh fruit.

IN THE CELLAR *Drink now or cellar 7-10 years*

FARMING PRACTICES *Demeter Certified Biodynamic® Wine*

RETAIL: \$69 | CLUB: \$55.20



estate

2018 JOAQUIN'S INFERNO

SONOMA MOUNTAIN

ALC. 15.1 % | T.A. 5.5 | pH 3.71 | 541 CASES

TASTING NOTES For over 30 years, Joaquin Corona has been tending the vines that grow on the steepest slopes of our vineyard which create this unique blend. Notes of strawberry and spice give way to ripe plum, black raspberry and licorice flavors on the palate. Structured tannins weave a lasting impression on the finish.

BLEND *48% Zinfandel, 36% Grenache, 16% Petite Sirah*

IN THE CELLAR *Drink now or cellar 3-5 years*

FARMING PRACTICES *Demeter Certified Biodynamic® Wine*

RETAIL: \$70 | CLUB: \$56.00



estate

2017 ETTA'S BLEND

SONOMA VALLEY

ALC. 14.6% | T.A. 6.2 | pH 3.38 | 477 CASES

TASTING NOTES Etta's Blend is a refined and elegant Merlot showcasing mixed berry and ripe cherry aromas. A hint of oak spice framed with a silky tannin structure creates a round mouthfeel. Plum and cranberry notes on the mid palate transition to a pleasing finish.

IN THE CELLAR *Drink now or cellar 6-8 years*

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

RETAIL: \$49 | **CLUB:** \$39.20



estate

2018 LA REYNA PINOT NOIR

SONOMA COAST

ALC. 14.0% | T.A. 5.1 | pH 3.55 | 443 CASES

TASTING NOTES La Reyna shows off its distinct coastal influence with fresh ocean air, oak spice, and ripe Rainier cherry aromas. Playful across the palate, this wine finishes with finesse, showing off well-integrated, silky tannins with nuanced juicy flavors.

IN THE CELLAR *Drink now or cellar 5-8 years*

FARMING PRACTICES *Demeter Certified Biodynamic® Wine*

RETAIL: \$55 | **CLUB:** \$44.00

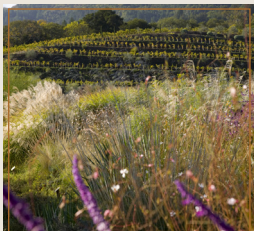
vintage notes

2015 This was the fourth year of the severe drought in California. The normally rainy season between January and March was quite dry resulting in a lighter harvest. We knew mid-summer that harvest would come early, and it did, by almost three weeks. For our vineyards, harvest started in late August and finished in mid-October. Our Yields were also down as the weather stressed bud break resulting in fewer clusters on each vine. While previous vintages were more bountiful, 2015 brought us concentrated wine with powerful tannins.

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.

2018 With ideal conditions during flowering and a cooler, dry year, yields were up and the quality superb. The large crop set resulted in our team making multiple thinning passes of the fruit leaving only that of the highest quality. Due to mild temperatures, harvest started two weeks later than in 2017. With only one rain event at the beginning of October and clear skies from then on, the fruit was able to have a long hang time to reach textbook maturity.

UPCOMING EVENTS



APRIL 25TH
Biodynamic Anniversary Dinner



MAY 9TH
Spring Pick-up Party



JUNE 27TH
Transcendence Dinner

