

BENZIGER[®]

family winery

PARTNERS CLUB

2020 SPRING





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





de cocolo

2018 ARBORE SACRA PINOT NOIR

SONOMA COAST

ALC. 14.1 % | T.A. 5.3 | pH 3.54 | 374 CASES

TASTING NOTES The 2018 Arbore Sacra embodies aromatics of cranberry and spice with layers of earth with lush strawberry notes on the nose. Smooth significant tannins mature gracefully and develop with mid-palate richness. An opulent yet elegant Pinot with a bright and balanced finish.

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

FARMING PRACTICES *Demeter Certified Biodynamic® Wine*

RETAIL: \$75 | CLUB: \$60.00



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 set 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



estate

2016 MALBEC

ESTATE GROWN | SONOMA VALLEY

ALC. 14.3% | T.A. 5.7 | pH 3.71 | 272 CASES

TASTING NOTES Our 2016 Estate Malbec boasts complex aromatic layers of ripe fruit with earthy undertones. Experience spicy fruit on the entry with aromas of ripe blueberry, clove, spiced black plum and blackberry blossoms. Firm tannins glide across the palate into a vibrant and invitingly smooth finish.

IN THE CELLAR *Drink now or cellar 3-4 years*

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

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



appellation series

2017 SOLSTICE

SONOMA MOUNTAIN

ALC. 14.5% | T.A. 6.0 | pH 3.53 | 437 CASES

TASTING NOTES Our 2017 vintage of Solstice is a Malbec based blend highlighting sweet earthy elements nicely complemented by robust dark fruit flavors of black currant, plum and brandied cherry framed by a hint of vanilla. Powerful and well balanced with a plush mouthfeel transitioning to a smooth finish.

BLEND *55% Malbec, 45% Merlot*

IN THE CELLAR *Drink now or cellar 4-6 years*

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

RETAIL: \$47 | **CLUB:** \$37.60



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 coming 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

2017 SUNNY SLOPE CABERNET SAUVIGNON

SUNNY SLOPE VINEYARD | SONOMA VALLEY

ALC. 14.5 % | T.A. 6.0 | pH 3.53 | 348 CASES

TASTING NOTES This luscious Cabernet has concentrated aromas of black cherry, blueberry, and cocoa, while notes of cedar and cardamom spice are richly layered amongst dark fruit flavors. Bold flavors on the entry develop throughout the palate to create a well-balanced wine with smooth tannins, poised for aging.

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

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

RETAIL: \$59 | CLUB: \$47.20

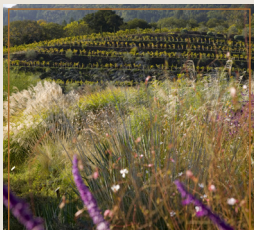
vintage notes

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.

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

