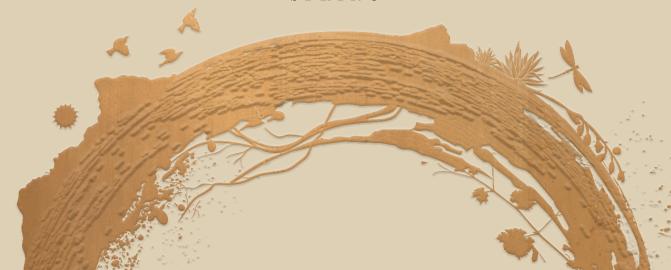
BENZIGER. family winery

2020 PINOT CELLAR CLUB

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.

Chris Benziger



de coelo

2018 ARBORE SACRA PINOT NOIR

 $S\ O\ N\ O\ M\ A\quad C\ O\ A\ S\ T$

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.

VINEYARD & VINIFICATION The name Arbore Sacra is an homage to the Engleman family and the lifelong pursuit of preserving this land over numerous generations. Mela Engleman, the current matriarch, tells of stories of her father, and his father before him, riding their horses over the property to survey the day and timing their ride to take an afternoon siesta under the large fir tree in the middle of where the Arbore Sacra block is planted. Positioned at 750 feet elevation on a south east facing ridge, Arbore Sacra consists of only one clone, Calera. The Calera clone creates a wine that's deep in color, abundant with inviting black fruit aromas and a velvety soft and lingering finish, a true standalone clone. The Arbore Sacra grapes are fermented individually in small open top fermenters utilizing indigenous yeast at cool temperatures to stimulate slow phenolic extraction. When dry, the grapes were pressed immediately to French oak barrels to undergo native malolactic fermentation. Prior to bottling, Arbore Sacra ages in barrel for eleven months.

IN THE CELLAR Drink now or cellar 7-10 years

FARMING PRACTICES Demeter Certified Biodynamic® Wine

RETAIL: \$75 | CLUB: \$60.00





de coelo

2018 QUINTUS PINOT NOIR

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.

VINEYARD & VINIFICATION de Coelo Vineyard is perched on a rugged hilltop just five miles from the Pacific Ocean, where rocky, shallow soils and cool fog emanate from the Bodega Bay. This vineyard literally sits on the edge of the earth, nudged to the limit line where fruit can be grown. There are very few sites in the world similar to these 25-acres of Biodynamic® estate vineyard. The parcels of de Coelo that make up our Quintus blend are planted with clones 667 and 828. The grapes were harvested at night to protect their delicate flavors and to preserve freshness. This Pinot Noir is unfiltered and fermented with native yeast. Before bottling Quintus rests in French oak barrels for eleven months.

IN THE CELLAR Drink now or cellar 7-10 years

FARMING PRACTICES Demeter Certified Biodynamic® Wine

RETAIL: \$69 | CLUB: \$55.20

upcoming events



APRIL 25TH
Biodynamic Anniversary Dinner

