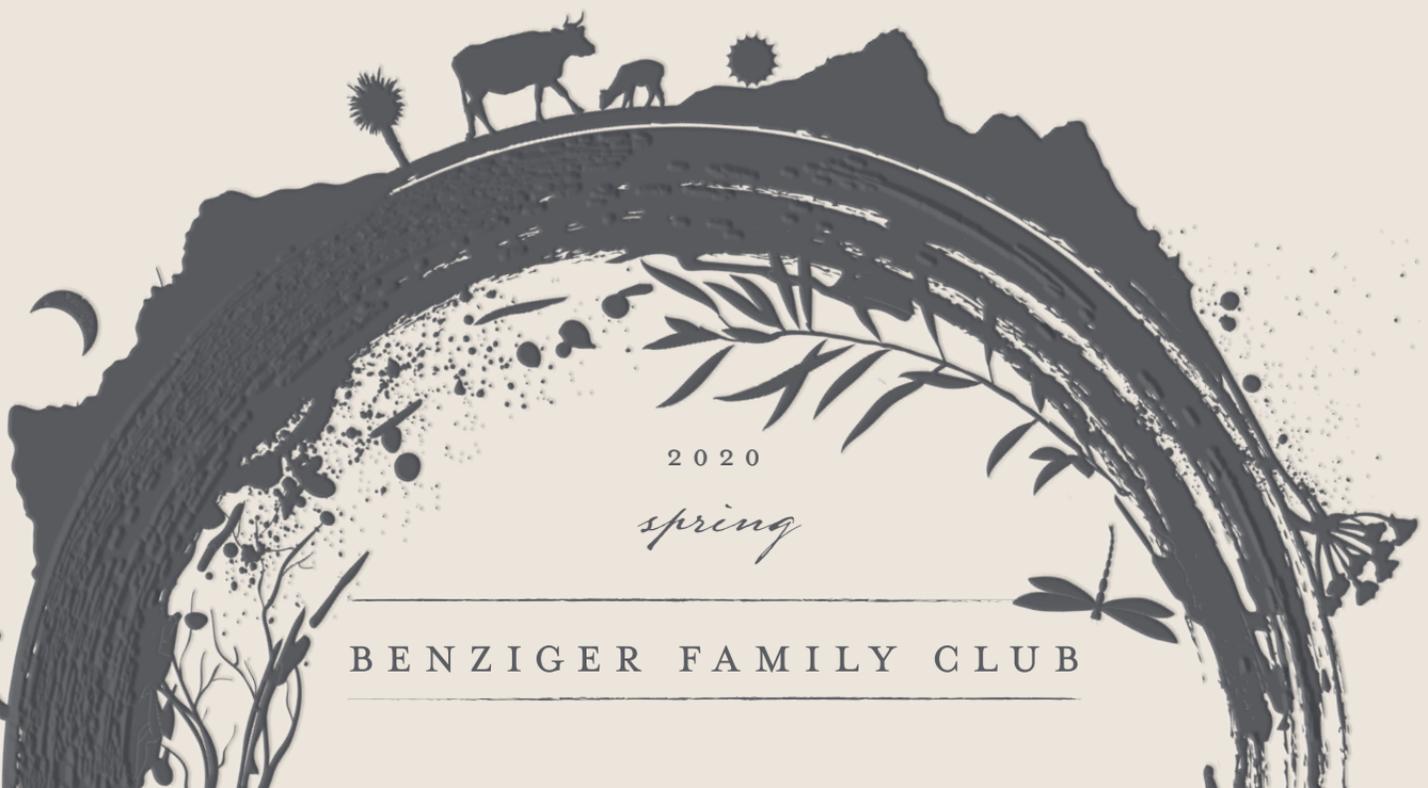


BENZIGER.

family winery



2020

spring

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 "Chris Benziger".

Chris Benziger



appellation

2018 CHARDONNAY

LOS CARNEROS
ALC. 14.1% | T.A. 5.6 | PH 3.39 | 467 CASES

TASTING NOTES Our 2018 Chardonnay, sourced from the Los Carneros region in Sonoma, presents bright and refreshing green fruit aromas complimented with oak spice. Notes of spiced pear, apple and a hint of lemon zest. A pleasant sweetness of apricot lingers mid-palate and opens to a lively acidity on the finish.

IN THE CELLAR *Drink now or cellar up to 3 years*

FARMING PRACTICES *Made with Organically Grown Grapes*

RETAIL: \$33 | **CLUB:** \$26.40



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





appellation series

2019 FRANK JOHNSON SAUVIGNON BLANC

FRANK JOHNSON VINEYARD | DRY CREEK VALLEY

ALC. 14.1% | T.A. 5.8 | pH 3.23 | 555 CASES

TASTING NOTES Grown in the Dry Creek Valley, emerald green clusters of fruit become this vibrant Sauvignon Blanc. Lively citrus, guava, gooseberry, white grapefruit, and passionfruit aromas and flavors are framed by a distinct minerality. A soft entry allows nuances of sweet straw and fruit to remain on the palate, followed by a crisp, refreshing finish.

IN THE CELLAR *Drink now or cellar up to 2 years*

FARMING PRACTICES *Certified Sustainable*

RETAIL: \$27 | CLUB: \$21.60



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 Rainer 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

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.

2019 The 2019 growing season started with above average rainfall at all the vineyard properties, causing slow budbreak and vigorous canopies. More passes were necessary in the vineyards to keep ahead of the high mildew pressure, and we made it through with flying colors. Flowering took longer than normal resulting in a light Pinot crop. Luckily, this was exclusive to Pinot, and other varieties sized up well! Weather was a bit inconsistent throughout the season leading to longer hang times. Overall the result was juicy and concentrated fruit creating wines with ripe aromas and flavors.

UPCOMING EVENTS



APRIL 25TH
Biodynamic Anniversary Dinner



MAY 9TH
Spring Pick-up Party



JUNE 27TH
Transcendence Dinner