

BENZIGER IMAGERY.

family winery

E S T A T E W I N E R Y

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spring

CLUB PARADISO



dear club members

Happy 2021! The world still looks different, but one thing has remained constant, our Wine Club Members are tried and true. For those who recently joined the Wine Club - welcome to the family! And for those who have been Members for a long time, thank you so much for your support through the years, especially in 2020. We cannot thank you enough.

This spring we have so many wonderful things to look forward to. Any day now our 2021 vintage will burst into life from the sleeping vine which always brings us hope and optimism for the future. We've already begun to see the next generation of "Wooly Weeders" arrive on the Ranch; you can't help but smile as they bounce around the Sheep Chateau and out in the cover crop of the vineyard. We are also excited to announce that our Shetland Highlander, Chewy, is pregnant! Don't worry, you all will be amongst the first to know when the new baby arrives this spring.

As I'm sure you understand, things remain a little "up in the air" regarding what events we can host in-person at Benziger this year. We do plan to continue offering virtual events in 2021, and hope you will join us for an exclusive Wine Club Tasting online event in May. Also, make sure to check out our Virtual Private Happy Hours if you haven't already! The bottom line is we love to "see" you and share Benziger wine with you. We have put together an amazing selection of wines this Spring Season, and we can't wait for you to enjoy them!

Cheers,

Chris & Jamie Benziger





appellation series 2020 ROSÉ

NORTH COAST

ALC. 14.3% | T.A. 5.7 | pH 3.21 | 500 CASES

TASTING NOTES Bursting with bright citrus zest aromas and flavors of juicy wild strawberries, this Rosé is reminiscent of warm summer days. Crisp and well balanced - this wine is an authentic representation of the vineyards in which it was grown.

IN THE CELLAR *Drink now or cellar for up to 1 year*

FARMING PRACTICES *Certified Sustainable*

RETAIL: \$26 | **CLUB:** \$20.80



2020 ALEATICO ROSÉ

SERRES RANCH | SONOMA VALLEY

ALC. 14.3% | T.A. 6.3 | pH 3.22 | 425 CASES

LABEL ARTIST DIANE DALLASKIDD | SAN FRANCISCO, CA

TASTING NOTES This exclusive varietal, sourced from Serres Ranch in Sonoma Valley, creates the perfect Rosé bursting with notes of sweet strawberry and rose petals. Ripe red raspberries on the palate enhance the elegance of this well-balanced wine.

IN THE CELLAR *Drink now*

RETAIL: \$30 | **CLUB:** \$24.00



2020 WOW OUI

UPPER RIDGE VINEYARD | PINE MTN. - CLOVERDALE PEAK

ALC. 14.4 % | T.A. 6.0 | pH 3.25 | 800 CASES

LABEL ARTIST ANDY BURGESS | TUCSON, AZ

TASTING NOTES Sourced from our Upper Ridge Vineyard, Wow Oui is a blend of Sauvignon Blanc and Muscat Canelli. The result is a bright, crisp wine with layers of pink grapefruit and lemon-lime aromatics. Its refreshing finish is perfect for warm spring and summer nights.

BLEND 70% Sauvignon Blanc and 30% Muscat Canelli

IN THE CELLAR Drink now

RETAIL: \$29 | CLUB: \$23.20

appellation series

2019 APPLE HILL CHARDONNAY

SANGIACOMO VINEYARD | LOS CARNEROS

ALC. 14.2 % | T.A. 4.5 | pH 3.73 | 360 CASES

TASTING NOTES Beginning with a sweet entry, this wine, sourced from the Sangiacomo Vineyard, presents notes of caramel and ripe apple. Hints of pineapple are present on the mid palate and framed by a toasty finish.

IN THE CELLAR Drink now or cellar for up to 4 years

FARMING PRACTICES Certified Organic Wine

RETAIL: \$34 | CLUB: \$27.20



appellation series

2019 WEST ROWS CHARDONNAY

SANGIACOMO VINEYARD | LOS CARNEROS

ALC. 14.2% | T.A. 5.2 | pH 3.49 | 410 CASES

TASTING NOTES The Sangiacomo West Rows are located in the “sweet spot” of Los Carneros, away from the harsh winds of the Pacific Ocean. This evocative Chardonnay unveils inviting flavors of sweet citrus and Bavarian Cream. A silky roundness on the finish creates a well balanced wine.

IN THE CELLAR *Drink now or cellar for up to 5 years*

FARMING PRACTICES *Certified Organic Wine*

RETAIL: \$34 | **CLUB:** \$27.20



2019 WHITE BURGUNDY

NORTH COAST

ALC. 14.1% | T.A. 5.5 | pH 3.47 | 750 CASES

LABEL ARTIST MAI WYN SCHANTZ | DENVER, CO

TASTING NOTES Chardonnay and Pinot Blanc make up the heart of this voluptuous blend, lending bright acidity and tropical notes. Pinot Meunier adds poise and a touch of spice for a lasting finish creating a versatile food-pairing wine.

BLEND 60% Chardonnay, 22% Pinot Blanc, and 18% Pinot Meunier

IN THE CELLAR *Drink now or cellar up to 1-3 years*

RETAIL: \$32 | **CLUB:** \$25.60



vintage notes

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 varietals 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.

2020 The year started warmer and dryer than usual. Spring and early summer brought mild weather conditions allowing our vineyards to flourish with a perfect set. However, Mother Nature had other plans when it came to late summer, with two fire events plus a spell of 100+ degree days from August through September. The heatwave kick-started ripening sooner than anticipated on Chardonnay's and some red varietals. Through all the challenges, our team persevered and we are proud of the superb, yet limited, 2020 vintage.

VIRTUAL PRIVATE HAPPY HOUR



Join us for a Virtual Private Happy Hour allowing you to learn more about Benziger or Imagery from the comfort of your own home. Invite your friends and family to join you in this privately hosted happy hour while you taste through selected wines, which will ship to your home prior to your appointment.

When it's time to taste, join us online and enjoy!

AVAILABLE: TUESDAY - SATURDAY | 10:00 AM - 5:00 PM PST | APPROX. 1 HOUR

CONTACT US AT EVENTS@BENZIGER.COM OR CALL (707) 935-3010

