

BENZIGER®

family winery



2021

spring - reds

BENZIGER FAMILY CLUB



dear club members

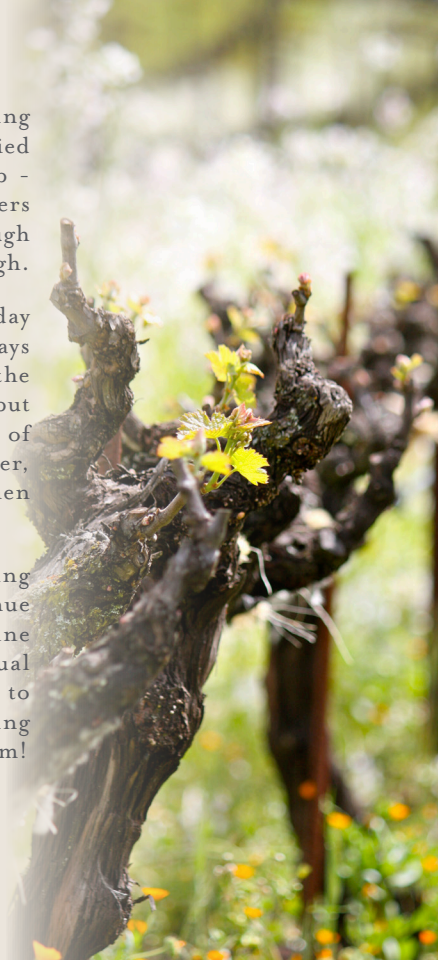
Happy 2021! The world still looks different, but one thing has remained constant, our Wine Club Members are tried and true. For those who recently joined the Wine Club - welcome to the family! And for those who have been Members for a long time, thank you so much for your support through the years, especially 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 Benziger



estate

2018 MERLOT

SUNNY SLOPE VINEYARD | SONOMA VALLEY

ALC. 14.6 % | T.A. 5.8 | pH 3.45 | 654 CASES

TASTING NOTES This Merlot is an elegant and refined wine dedicated to our dear friend Etta, whom we have partnered with for over 30 years at Sunny Slope Vineyard. Aromas of fresh plum, cherry and black tea on the palate. The essence of wild herb and violets carry throughout. Soft tannins create an inviting and lifted finish.

IN THE CELLAR *Drink now or cellar for 8-10 years*

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

RETAIL: \$49 | CLUB: \$39.20



de coelo

2019 QUINTUS PINOT NOIR

SONOMA COAST

ALC. 14.2 % | T.A. 5.4 | pH 3.58 | 189 CASES

TASTING NOTES Quintus Pinot Noir has a perfect integration of acid and tannin that give it unforgettable levity and lift. The 2019 vintage excites the palate with aromas of raspberry, spice and sea air comingling with a hint of black tea.

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

FARMING PRACTICES *Demeter Certified Biodynamic® Wine*

RETAIL: \$69 | CLUB: \$55.20



estate

2015 TRIBUTE

ESTATE GROWN | SONOMA VALLEY

ALC. 14.5 % | T.A. 5.8 | pH 3.69 | 2261 CASES

TASTING NOTES This Bordeaux blend, awarded 91 points by Robert Parker Wine Advocate, is elegant with layers of textures and flavors that coat the mouth. The vintage focuses on its tight-knit mix of sweet earth, blackberry and wild berry notes. The finish ends in a burst of ripe fruit and fine-grained tannins.

BLEND 60% Cabernet Sauvignon, 14% Malbec, 11% Cabernet Franc, 10% Merlot, and 5% Petit Verdot

IN THE CELLAR Drink now or cellar for up to 10 years

FARMING PRACTICES Demeter Certified Biodynamic® Wine

RETAIL: \$85 | CLUB: \$68.00



estate

2019 LA REYNA PINOT NOIR

SONOMA COAST

ALC. 14.2 % | T.A. 5.4 | pH 3.63 | 682 CASES

TASTING NOTES Our La Reyna comes from the Sonoma Coast, giving it the cool climate that Pinot Noir thrives in. The entry is juicy, yet refined, with aromas and flavors of cranberry, orange zest, and sage all playfully bringing about its layered complexity. The wine finishes with grace, showing off well-integrated, silky tannins that melt to a subtle finish.

IN THE CELLAR Drink now or cellar for up to 6-8 years

FARMING PRACTICES Demeter Certified Biodynamic® Wine

RETAIL: \$55 | CLUB: \$44.00





appellation series

2018 WINEMAKERS CLARET

SONOMA VALLEY

ALC. 14.5 % | T.A. 5.7 | pH 3.66 | 460 CASES

TASTING NOTES Winemaker's Claret is a unique blend baring plum, chocolate, and almond rocca aromas. A fruity entry with a punch of spice and dry earth is revealed upon a refined tannin structure. A luscious mouthfeel is well balanced with a lingering finish.

BLEND 38% Malbec, 31% Cabernet Sauvignon, 26% Syrah, 3% Merlot, and 2% Cabernet Franc

IN THE CELLAR Drink now or cellar for up to 6 years

FARMING PRACTICES Certified Organic Wine

RETAIL: \$46 | CLUB: \$36.80



estate

2019 BELLA LUNA PINOT NOIR

RUSSIAN RIVER VALLEY

ALC. 14.2 % | T.A. 5.1 | pH 3.62 | 682 CASES

TASTING NOTES One of our signature wines, Bella Luna Pinot Noir hails from the Russian River Valley. The 2019 vintage exhibits energetic aromas of bing cherry, fresh clove, cola, and spice. Silky tannins frame the palate with an exquisite lingering finish.

IN THE CELLAR Drink now or cellar for 5 years

FARMING PRACTICES Made with Demeter Certified Biodynamic® Grapes

RETAIL: \$49 | CLUB: \$39.20



vintage notes

2015 This was the fourth year of the severe drought in California. The dry weather resulted in an earlier harvest, by almost three weeks. Yields were impacted by the weather which stressed bud break and we had fewer clusters on each vine. While we didn't get as much as in vintages '13 and '14 the caliber of the fruit was just as remarkable.

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 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.





Truffle Shuffle

Truffle Shuffle provides a one of a kind cooking experience in the comfort of your home! Cook with the finest truffle products alongside their Michelin trained team of chefs and sommeliers.

WWW.TRUFFLESHUFFLESF.COM

BENZIGER

family winery

SPRING 2021 WINE CLUB

truffle risotto

Ingredients

3 Tbsp Olive oil	3 c Broth	1 oz Parmesan	1 c Carnaroli rice
1 ½ c Water	½ c White wine	2 Tbsp Butter	Balinese Truffle Salt
1 ea Shallot	½ c Heavy cream	1 tsp Champagne vinegar	Fresh truffles

Instructions

- Heat the broth and water to the boil in a 2 qt. pot, set aside off the heat.
- Prep and “mise” your ingredients-- whip the heavy cream to soft peaks, grate the Parmesan cheese, shave and chop 1 Tbsp. fresh truffle, and peel and finely mince the shallot.
- Sweat the shallot in olive oil over low heat, season lightly with Balinese Truffle Salt, cook until translucent and tender without color.
- Add the rice and cook over low heat, stirring constantly with a wooden spoon, until the rice has a toasty aroma but no color.
- Deglaze the pan with white wine, increase heat to medium-high, cook until all of the wine has evaporated.
- Reduce the heat to medium and add one ladle of hot stock to the pan.
- Cook until almost all of the liquid has evaporated, stirring constantly. Repeat this process until there is only ¼ cup of stock left. This will take approximately 25 minutes.
- Turn the heat to low and add the butter, whipped cream, remaining ¼ cup of broth, and Parmesan cheese. Stir until homogenous.
- Add the chopped truffle to the risotto, and add a few drops of Champagne vinegar (or other acid, ie. lemon) to elevate flavor.
- Adjust the seasoning with Balinese Truffle Salt.
- Plate risotto on a flat bottomed bowl or plate. You will know you have the perfect risotto when it runs for 3 seconds and then stops.
- Shave fresh truffles generously over your delicious risotto with a truffle shaver! Treat yourself!

RECIPE PROVIDED BY:

Truffle Shuffle

goes great with



2019 MERLOT

-OR-

2019 BELLA LUNA PINOT NOIR