

BENZIGER[®]

family winery

PARTNERS CLUB

2021 SPRING





dear club members

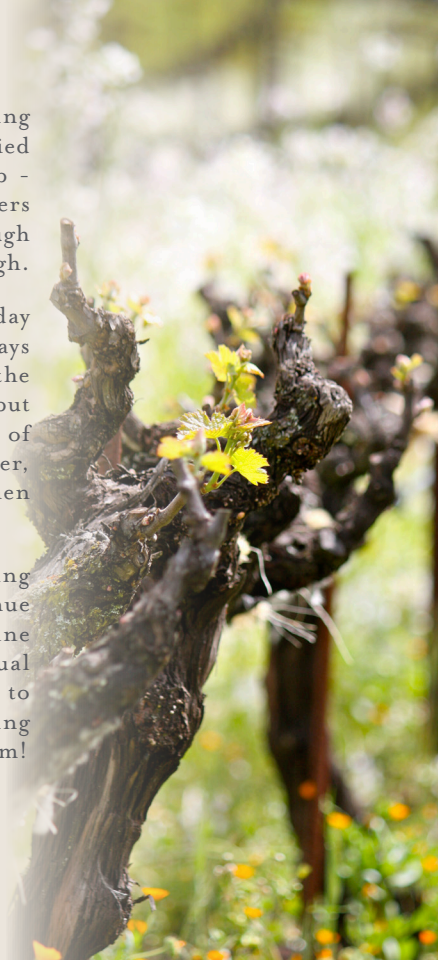
Happy 2021! The world still looks different, but one thing has remained constant, our Wine Club Members are tried and true. For those who recently joined the Wine Club - welcome to the family! And for those who have been Members for a long time, thank you so much for your support through the years, especially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

SUNNY SLOPE VINEYARD | SONOMA VALLEY

ALC. 14.2 % | T.A. 4.6 | pH 3.64 | 425 CASES

TASTING NOTES Framed with bold flavors on the entry, this luscious wine as concentrated aromas of fresh blackberry, chocolate, black currant, cordial and cardamom spice. These are richly layered amongst dark fruit flavors with a hint of vanilla. The tannins are well structured and give way to a long finish.

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

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

RETAIL: \$59 | CLUB: \$47.20



estate

2018 CABERNET FRANC

ESTATE GROWN | SONOMA VALLEY

ALC. 14.5 % | T.A. 4.2 | pH 3.64 | 425 CASES

TASTING NOTES Our Cabernet Franc displays perfumed aromas of dried strawberry, raspberry and red plum and a hint of spiced chocolate. This medium bodied wine is beautifully balanced with a refined mid palate. Smooth tannins round out the wine with an elegant finish.

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

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

RETAIL: \$55 | CLUB: \$44.00





estate

2018 MALBEC

ESTATE GROWN | SONOMA VALLEY

ALC. 14.2% | T.A. 5.3 | pH 3.66 | 246 CASES

TASTING NOTES Displaying complex aromatics with layers of ripe fruit and earthy undertones, our 2018 Malbec boasts an energetic palate. Experience spicy fruit with aromas of ripe blueberry, clove, and blackberry blossoms. Smooth tannins glide into a vibrant, lengthy finish.

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

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

RETAIL: \$55 | CLUB: \$44.00



estate

2018 OBSIDIAN POINT

ESTATE GROWN | SONOMA MOUNTAIN

ALC. 14.5% | T.A. 5.7 | pH 3.69 | 650 CASES

TASTING NOTES Opening with a rich entry, the 2018 Obsidian Point is an elegantly powerful Cabernet Sauvignon. Aromas of marionberry, violets, plum and cocoa open to flavors of dark fruit, clove and pepper-wood on the palate. The silky entry glides into edgy tannins and balanced acids creating a long, spirited finish.

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

FARMING PRACTICES *Made with Demeter Certified Biodynamic® Grapes*

RETAIL: \$65 | CLUB: \$52.00

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



estate

2019 JOAQUIN'S INFERNO

ESTATE GROWN | SONOMA MOUNTAIN

ALC. 15.5 % | T.A. 5.9 | pH 3.79 | 422 CASES

TASTING NOTES An estate blend of Zinfandel, Grenache and Petite Sirah, Joaquin's Inferno is sourced from the steepest slope on the Benziger Ranch. Notes of strawberry and spice give way to mocha, cinnamon and a hint of black pepper on the palate while structured tannins weave a lasting impression.

BLEND *63% Zinfandel, 26% Grenache, and 11% Petite Sirah*

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

FARMING PRACTICES *Demeter Certified Biodynamic® Wine*

RETAIL: \$70 | CLUB: \$56.00



vintage notes

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.

V I R T U A L P R I V A T E H A P P Y H O U R



Join us for a Virtual Private Happy Hour allowing you to learn more about Benziger Family Winery 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 to learn more about our Sonoma Mountain Estate and our green-farmed wines.

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

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





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.

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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