

# BENZIGER<sup>®</sup>

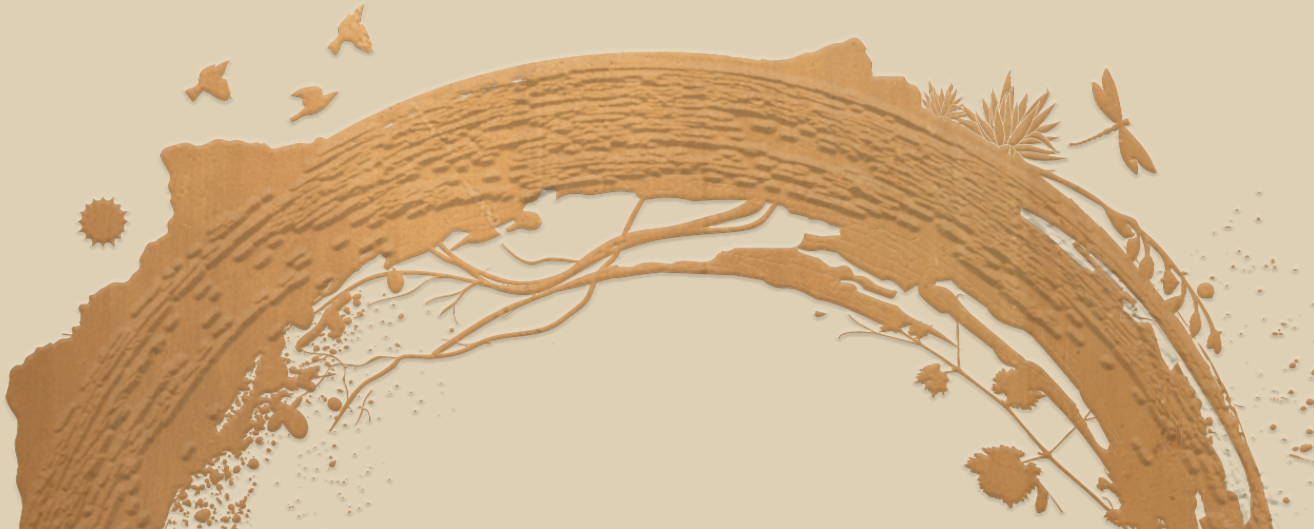
*family winery*

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2021 PINOT CELLAR CLUB

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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 Private Virtual 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*

## 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.

**VINEYARD & VINIFICATION** Located only eight and a half miles from the coast, Bella Luna's complex Goldridge soils and consistent slope produce grapes that ripen slowly and evenly. Coastal fog spreads across the vineyard keeping temperatures mild, helping guard against erratic temperature swings. This allows acidity to develop gradually and consistently in the grapes. These grapes are hand-harvested in the cool of the night, keeping sugars intact and the fruit fresh. Native yeast fermentation gives this wine an extra layer of complexity, adding earthy aromas and gentle tannins. Finally, the wine underwent concurrent spontaneous malolactic fermentation over a four-month period.

**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*

**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.





*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.

**VINEAYRD & 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 sixteen months.

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

**FARMING PRACTICES** *Demeter Certified Biodynamic® Wine*

RETAIL: \$69 | CLUB: \$55.20





## *virtual private happy hour*

*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](mailto: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.

[WWW.TRUFFLESHUFFLESF.COM](http://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