

# IMAGERY

ESTATE WINERY

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### 2021 WHITE BURGUNDY

NORTH COAST

ALC. 14.0% | TA 6.55 | PH 3.28 | CASES 2151

#### TASTING NOTE

This North Coast stunner is inspired by the tradition of elegant white wine blends from Burgundy. Chardonnay makes up the heart of this voluptuous wine, blending bright acidity, green apple and thirst-quenching tropicality. Meanwhile Pinot Meunier and Pinot Blanc add richness, complexity, and a final touch of candied spice that persists through the smooth finish.

#### VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

#### WINEMAKING

The grapes are harvested at night to protect their delicate flavors and to preserve freshness, then whole cluster-pressed and barrel fermented in French oak. We allow the Chardonnay, Pinot Blanc and Pinot Meunier to age on the lees, stirring every two weeks to build body and round texture before bottling. The resulting mouthfeel is creamy and luxurious.





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### 2022 ALBARIÑO

SILVA VINEYARD - SONOMA VALLEY

ALC. 14.2% | TA 6.82 | PH 3.28 | CASES 540

#### TASTING NOTE

Enticing aromas of white peach and apricot will draw you into our Sonoma Valley Albariño. On the palate, juicy grapefruit, crisp peach and passionfruit are accented with a soft, round mouthfeel. A delectable finish refreshes with a touch of minerality and citrus zing.

#### VINTAGE

The growing season was consistent and mild. Signs pointed to an early harvest until a late August/early September heat wave pushed ripening in some blocks, resulting in a quickened harvest pace. But September rain brought a sigh of relief, refreshing the vines and allowing more hang time for the remaining grapes. This was one for the record books, with harvest wrapping up just before mid-October, our earliest finish since 2004. Overall, the result was concentrated and flavorful fruit, creating flavorful wines with great acid balance.

#### WINEMAKING

Our white grape varietals are hand harvested in the early morning to retain acidity and freshness in the fruit. They are immediately whole cluster pressed, then cold fermented in stainless steel tank to maintain the aromas and flavors of the fruit. A two-month sur lie aging creates complexity, richness and roundness in the midpalate.



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APPELLATION SERIES

2022 ROSÉ

SONOMA COUNTY

ALC. 14.2% | TA 7.38 | PH 3.32 | CASES 580

#### TASTING NOTE

Our new Rosé is a delightful Grenachebased blend sourced from Sonoma County vineyards. Concentrated aromas of citrus and delicate strawberry essences are followed by a juicy and refreshing palate reminiscent of warm summer days in this crisp stunner.

#### VINTAGE

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#### WINEMAKING

Our Rosé grapes immediately undergo whole cluster pressing and cold fermentation to preserve crisp acidity and aromatics. The flush hue comes from the very short amount of time the juice spends on its skins. IOO% stainless steel fermentation at very low temperatures preserves the fresh fruit components.



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APPELLATION SERIES

## 2021 WEST ROWS CHARDONNAY

SANGIACOMO VINEYARD - LOS CARNEROS

ALC. 14.0% | TA 5.8 | PH 3.35 | CASES 1670

#### TASTING NOTE

The Sangiacomo West Rows are in the "sweet spot" of Los Carneros, an ideal location to nurture Chardonnay. The result? Evocative notes of apple, stone fruit and sweet citrus Bavarian cream. A creamy texture and silky roundness endure through the luxurious finish, compelling the next sip.

#### VINEYARD

The Sangiacomo West Rows are located in "the sweet spot" of Carneros, above the harsh winds originating from the Pacific Ocean. The vineyard is near the Sonoma Creek and benefits from loamy soils, unlike the clay consistency of other nearby Carneros vineyards.

#### VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

#### WINEMAKING

Our Chardonnay grapes are hand harvested in the early morning hours to preserve delicate flavors and freshness. They are immediately whole cluster pressed, then barrel fermented in French and Hungarian oak. We allow the Chardonnay to age on its lees until bottling, during which time we stir the lees every two weeks to build body and round texture in the wine. The resulting mouthfeel is creamy and luxurious.



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APPELLATION SERIES

### 2022 SAUVIGNON BLANC

FRANK JOHNSON VINEYARD - DRY CREEK VALLEY

ALC. 14.0% | TA 6.72 | PH 3.34 | CASES 485

#### TASTING NOTE

Fragrant peach, freshly cut grass, lime and guava serve as an inviting prelude to the bright citrus zest and lime blossom within.

#### VINEYARD

Located in the Dry Creek Valley, the Frank Johnson Vineyard is composed of loamy, slow but well-draining Goldridge soil, which keeps the terrain cool and allows long hang-time. Throughout the growing season, we tailored our work in the vineyard to balance the site's natural ability to produce fruit with intense aromatics.

#### VINTAGE

The growing season was consistent and mild. Signs pointed to an early harvest until a late August/early September heat wave pushed ripening in some blocks, resulting in a quickened harvest pace. But September rain brought a sigh of relief, refreshing the vines and allowing more hang time for the remaining grapes. This was one for the record books, with harvest wrapping up just before mid-October, our earliest finish since 2004. Overall, the result was concentrated and flavorful fruit, creating flavorful wines with great acid balance.

#### WINEMAKING

Our white grape varietals are hand harvested in the early morning hours to retain acidity and freshness in the fruit. They are immediately whole cluster pressed, then cold fermented in stainless steel tank to retain fresh fruit aromatics while maintaining the crisp and refreshing palate.





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2022 ALEATICO ROSÉ

SONOMA VALLEY

ALC. 14.3% | TA 7.49 | PH 3.21 | CASES 925

#### TASTING NOTE

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.

#### VINTAGE

The growing season was consistent and mild. Signs pointed to an early harvest until a late August/early September heat wave pushed ripening in some blocks, resulting in a quickened harvest pace. But September rain brought a sigh of relief, refreshing the vines and allowing more hang time for the remaining grapes. This was one for the record books, with harvest wrapping up just before mid-October, our earliest finish since 2004. Overall, the result was concentrated and flavorful fruit, creating flavorful wines with great acid balance.

#### WINEMAKING

Our Aleatico grapes are hand-harvested in the early morning to retain acidity and freshness in the fruit. First, the juice is allowed to macerate on the skins for about 4-6 hours, creating the perfect color for our Rosé. After whole-cluster pressing, the juice undergoes cold fermentation, maintaining the aromas and flavors of the fruit.

