



broaden your palate

2022 VIOGNIER PRATT VINEYARD - RUSSIAN RIVER VALLEY

ALC. 14.2% | TA 6.7 | PH 3.49 | CASES 1012

TASTING NOTE

Grown in the cool climate of the Russian River Valley, our Viognier is a classic expression of this aromatic varietal. Aromas of florals, luscious citrus, and fresh apricot burst from the glass before Meyer lemon, white peach, and candied lime dance across the palate. The inviting roundness of the midpalate is met by a lush finish.

VINEYARD

Russian River Valley is located near the Pacific Ocean, which lends cool breezes and coastal fogs to cool the vineyards, giving the final wine structured and silky textures. Coolclimate grapes flourish in this cool-climate location where Goldridge soil, a combination of fractures sandstone and sandy loam, is found.

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 all hand harvest in the early morning to retain acidity and freshness in the fruit. They are immediately whole cluster pressed to stainless steel tank and fermented at a cold temperature to maintain the aromas and flavors of the fruit.



BENZIGER.

family winery

APPELLATION SERIES

2021 APPLE HILL CHARDONNAY

SANGIACOMO VINEYARD - LOS CARNEROS

ALC. 14.0% | TA 4.56 | PH 3.55 | CASES 643

TASTING NOTE

Our Apple Hill Chardonnay is sourced from the Sangiacomo Vineyard in Los Carneros. After an inviting prelude of rich caramel and warm apple spice aromas, a rich and creamy midpalate delights with notes of baked orchard fruit, ripe pear, and subtle candied pineapple.

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.

VINEYARD

The Apple Hill Chardonnay is sourced from the Sangiacomo "Home Ranch" at the bend in Sonoma Creek. This vineyard is planted to a dozen combinations of clone and rootstocks and has almost exclusively silty clay loam soils. The Apple Hill block is organically grown and aligns with our green farming practices.

WINEMAKING

Our grapes are night harvested to preserve delicate flavors and freshness. They are immediately whole cluster pressed, spending no time on the skins. This wine is fermented and aged in American oak, resulting in a creamy and luxurious mouthfeel.



WINEMAKER Lisa Amaroli

CELLARING
Drink now or cellar up to 4 years

CERTIFICATION

Made with Organically Grown Grapes

ACCOLADES

Double Gold Medal | 95 Points

Press Democrat North Coast Wine Challenge

Gold Medal | 91 Points San Diego Intn'l Wine & Spirits Competition

Double Gold Medal | 95 Points International Women's Wine Competition



2022 CHARDONNAY

SONOMA COAST - SONOMA COUNTY

ALC. 13.3% | TA 7.23 | PH 3.13 | CASES 310

TASTING NOTE

The cool, coastal climate of our De Coelo vineyard yields delicate and fresh Chardonnay fruit. After enticing aromas of fresh-cut melon and fragrant Meyer lemon, bright citrus zest dances across the palate, mingling with creamy vanilla. A kiss of French oak gives depth and roundness to these graceful notes, while stainless still reveals vibrant acidity.

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.

VINEYARD

Our de Coelo vineyard is just five miles from the Pacific Ocean, between the towns of Freestone and Bodega. One of the first Biodynamic sites in the area, the small lots of wines crafted from the de Coelo vineyard are authentic illustrations of vintage, varietal and vineyard.

WINEMAKING

Our grapes are night harvested to preserve delicate flavors and freshness. The fruit is immediately pressed, spending no time on the skins. This wine sees a hint of French oak (25% new; 25% I yr old) during fermentation, while the remainder is cold fermented in stainless steel, preserving the fruit and brightness.





2022 PINOT NOIR ROSÉ

SONOMA COAST - SONOMA COUNTY

ALC. 14.0% | TA 6.68 | PH 3.3 | CASES 290

TASTING NOTE

Our de Coelo Rosé is an evocative reflection of our Sonoma Coast vineyard. Aromas of white cherry, tangerine and fresh melon whirl from the glass before delicate notes of watermelon and strawberry delight on the midpalate. Crisp acidity and fresh fruit flavors give way to a dazzling finish.

VINTAGE

The growing season was consistent and mild. 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.

VINEYARD

Our de Coelo vineyard is just five miles from the Pacific Ocean, between the towns of Freestone and Bodega. One of the first Biodynamic sites in the area, the small lots of wines crafted from the de Coelo vineyard are authentic illustrations of vintage, varietal and vineyard. The parcels of de Coelo that make up our Rosé blend are planted with the Calera. The grapes were harvested at night to protect their delicate flavors and to preserve freshness.

WINEMAKING

Our grapes are night harvested to preserve delicate flavors and freshness. The fruit is immediately pressed, spending no time on the skins. It is then cold fermented in stainless steel by native yeast to preserve the beautiful aromas signature to this wine.



WINEMAKER Lisa Amaroli

CELLARING Drink now

CERTIFICATION

Demeter Certified Biodynamic® Wine



broaden your palate

2022 WOW OUI

UPPER RIDGE VINEYARD - PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.1% | TA 6.2 | PH 3.33 | CASES 610

TASTING NOTE

Sourced from our Upper Ridge Vineyard, Wow Oui is a refreshing blend of Sauvignon Blanc and Muscat Canelli. This fruit-forward style presents perfumed aromas of pink lemonade and grapefruit, while lemon-lime and stone fruit dazzle on the midpalate.

VINTAGE

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WINEMAKING

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2022 RIESLING

UPPER RIDGE VINEYARD - PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 13.0% | TA 5.7 | PH 3.14 | CASES 151

TASTING NOTE

Riesling is an expressive varietal that elegantly captures the characteristics of our Upper Ridge Vineyard. Beautiful peach, apricot, and floral aromas serve as an enticing prelude to the citrusy core and Gravenstein apple within. A crisp structure and stunning minerality meet a mouthwatering finish marked by candied citrus and stone.

VINTAGE

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WINEMAKING

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