

family winery



partners club selections TECHINCAL SHEETS



Te Coelo

BENZIGER.

2021 Arbore sacra pinot noir

SONOMA COAST

ALC. 14.0% | TA 5.55 | PH 3.50 | CASES 530

TASTING NOTE

The fruit for our Arbore Sacra grows high up in a vineyard along the Sonoma Coast, the ideal location for nurturing delicate Pinot Noir. The result? Aromas of bright cherry and wild strawberry met with black tea on the nose. Red fruit flavors that mingle with hints of sage and clove, energizing the lifted finish. A complex, yet refined wine that will mature gracefully.

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. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

VINEYARD

Positioned at 750 feet elevation on a southeast facing ridge, Arbore Sacra consists of only one clone, Calera. The Calera clone creates a wine that is deep in color, abundant with inviting full and fresh black fruit aromas and a velvety soft and lingering finish, a true stand-alone clone. The name Arbore Sacra is an homage to the Engleman family and the lifelong pursuit of preserving this land over numerous generations.

WINEMAKING

Instead of crushing, the pinot noir is gently destemmed keeping the whole berries undamaged. The fruit and juice are put into open top fermenters and cold soaked for four to five days to extract rich colors, supple tannins, and true flavors. Native yeast fermentation adds another layer of complexity in aromas and mouthfeel during a slow, malolactic fermentation during the IO-month barrel aging in French Oak. W I N E M A K E R Lisa Amaroli

CELLARING Drink now or cellar up to 7 years

CERTIFICATION

Demeter Certified Biodynamic[®] Wine



PINOT NOIR

BORE SACRA

ACCOLADES Gold Medal | 90 Points Critics Challenge Intn'l Wine Competition

Gold Medal | 91 Points Orange County Fair Wine Competition



2019 Oonapais

ESTATE GROWN - SONOMA VALLEY ALC. 14.5% | TA 6.3 | PH 3.71 | CASES 1213

TASTING NOTE

2019 Oonapais exudes the dark fruit classic to a Bordeaux-style blend. Named after the Buckeye trees found at our Sonoma Mountain estate, this complex and inviting blend offers intense aromas of blackberry jam, licorice and spiced mocha. Brilliantly balanced layers of concentrated fruit, cocoa and spice lead to a luscious finish.

VINTAGE

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. Overall, the result was juicy and concentrated fruit creating wines with ripe aromas and flavors.

VINEYARD

Oonapais is a Demeter-certified Biodynamic[®] wine. The Native Americans who first lived in the area were intimately familiar with the land and its diversity of sun exposures and soil types. They called it "Oonapais" after the Buckeye trees found on Sonoma Mountain.

WINEMAKING

Our grapes are harvested at night to preserve their flavors and freshness. We cold soak the fruit for several days to extract rich color and flavors. We allow the native yeast to ferment the grapes to wine while we carefully manage tannins during our pumpovers. This wine is then aged in French Oak barrels for 16-18 months.



WINEMAKER Lisa Amaroli

BLEND

69% Cabernet Sauvignon, 15% Malbec, 14% Merlot, 1% Cabernet Franc and 1% Petit Verdot

CELLARING Drink now or cellar up to 8 years

CERTIFICATION

Made with Demeter Certified Biodynamic[®] Grapes

ACCOLADES Platinum Medal | 94 Points San Diego Inter'l Wine & Spirits Competition



family winery

2020 Oonapais

ESTATE GROWN - SONOMA VALLEY

ALC. 14.5% | TA 5.8 | PH 3.61 | CASES 833

TASTING NOTE

Oonapais, named after the Buckeye trees found at our Sonoma Mountain estate, is a complex and inviting blend. Intense aromas of candied blackberries, spiced mocha, cedar, and licorice burst from the glass before brilliantly balanced layers of concentrated black fruit, cocoa, and spice.

VINTAGE

The year started warmer and drier than usual. Spring and early summer brought mild weather conditions allowing our vineyards to flourish with a perfect set. However, Mother Nature had other plans when it came to late Summer, with two fire events plus a spell of 100+ degree days from August through September. The heatwave kickstarted ripening sooner than anticipated on Chardonnay and some red varietals. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

VINEYARD

Oonapais is a Demeter-certified Biodynamic[®] wine. The Native Americans who first lived in the area were intimately familiar with the land and its diversity of sun exposures and soil types. They called it "Oonapais" after the Buckeye trees found on Sonoma Mountain.

WINEMAKING

Our grapes are harvested at night to preserve their flavors and freshness. We cold soak the fruit for several days to extract rich color and flavors. We allow the native yeast to ferment the grapes to wine while we carefully manage tannins during our pumpovers. This wine is then aged in French Oak barrels for 16-18 months.



WINEMAKER

Lisa Amaroli

BLEND

31% Cabernet Sauvignon, 28% Merlot,27% Malbec and 14% Cabernet Franc

CELLARING

Drink now or cellar up to 8 years

CERTIFICATION

Made with Demeter Certified Biodynamic[®] Grapes



2016 TRIBUTE

ESTATE GROWN - SONOMA VALLEY ALC. 14.5% | TA 5.3 | PH 3.67 | CASES 2366

TASTING NOTE

A Bordeaux blend full of grace and power. A fruit forward and juicy entry with silk and velvet across the palate, followed by a long and engaging finish. An authentic and honest interpretation of Sonoma Mountain fruit layered with earthy notes. Present tannins are poised for aging.

VINTAGE

We had become accustomed to working with limited amounts of water due to the drought, but this year we worried about abundance, it was a wet winter. Despite early season warmth and rain challenges, once we hit ripening season we had great weather for the hanging fruit to reach full maturity and to achieve ideal flavors and balance.

VINEYARD

Tribute is a first of its kind. Made entirely from estate-grown grapes, this Bordeaux blend of predominantly Cabernet Sauvignon reveals the complexity and individuality of our Benziger Family Sonoma Estates. Tribute was the first Demeter-certified Biodynamic[®] wine from Sonoma County and one of the first from North America.

WINEMAKING

Our grapes are harvested at night to preserve their flavors and freshness. We cold soak the fruit for several days to extract rich color and flavors. We allow the native yeast to ferment the grapes to wine while we

carefully manage tannins during our pumpovers. This wine is then aged in French Oak barrels for 16-18 months.



WINEMAKER

Lisa Amaroli

BLEND

64% Cabernet Sauvignon, 14% Malbec 8% Merlot, 8% Cabernet Franc and 6% Petit Verdot

CELLARING Drink now or cellar 10-15 years

CERTIFICATION

Made with Demeter Certified Biodynamic[®] Grapes

ACCOLADES Gold Medal | 92 Points San Diego Intn'l Wine & Spirits Competition

Gold Medal San Francisco Chronicle Wine Competition

Best of Class | Double Gold Medal | 96 Points Sunset Intn'l Wine Competition

BENZIGER. family winery

2020 Merlot

SUNNY SLOPE VINEYARD - SONOMA VALLEY

ALC. 14.5% | TA 6.1 | PH 3.48 | CASES 543

TASTING NOTE

Our Merlot is dedicated to our dear friend Etta, whom we have partnered with for over 30 years at Sunny Slope Vineyard. An elegant and refined style, the 2020 presents aromas of fresh plum, black cherry, and milk chocolate at first approach. On the palate, essence of wild herb and violets mingle with soft tannins throughout the rich core, driving a lush mouthfeel from entry to finish.

VINTAGE

The year started warmer and drier than usual. Spring and early summer brought mild weather conditions allowing our vineyards to flourish with a perfect set. However, Mother Nature had other plans when it came to late Summer, with two fire events plus a spell of IOO+ degree days from August through September. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

VINEYARD

Located in the eastern foothills of the Mayacamas Mountains, deep roots combined with the warm southwestern sun exposure, produce thick-skinned grapes which give us the concentrated flavors, inky color and extracted tannins that distinguish this vineyard. As the vines expend most of their energy reaching deep into the ground for water, the vigor of the vine is held in check.

WINEMAKING

After destemming and optical sorting, the fruit is cold soaked for 3-5 days to extract color and flavors. We then allow native yeast to ferment the grapes to wine while doing gentle pump overs until fermentation is complete. This wine is then aged in French Oak barrels for 16 months.



WINEMAKER

Lisa Amaroli

CELLARING

Drink now or cellar for up to 6 years

CERTIFICATION

Made with Demeter Certified Biodynamic[®] Grapes

ACCOLADES Gold Medal | 91 Points Critics Challenge Intn'l Wine Competition



BENZIGER.

2021 Terra neuma pinot noir

SONOMA COAST

ALC. 14% | TA 5.88 | PH 3.46 | CASES 615

TASTING NOTE

Aromatics drift and sweep, drawing you into tones of raspberry and black cherry. The soft, round entry carries through the palate, creating a polished mouthfeel. This Pinot Noir is brimming with red fruit, white pepper and fresh tobacco entwined with a chalky mineral finish.

VINEYARD

Perched on a rugged hilltop, just five miles from the Pacific Ocean, where rocky, shallow soils and cool fog emanate from the Bodega Bay; these conditions are ideal for exceptional Pinot Noir. This vineyard literally sits on the edge of the earth, nudged to the limit line where fruit can be grown.

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

Instead of crushing, the pinot noir is gently destemmed keeping the whole berries undamaged. The fruit and juice are put into open top fermenters and cold soaked for four to five days to extract rich colors and supple tannins and true flavors. Native yeast fermentation adds another layer of complexity both in aromas and mouthfeel before tenmonth barrel aging in French Oak.



WINEMAKER

Lisa Amaroli

CELLARING Drink now or cellar up to 8 years

CERTIFICATION

Demeter Certified Biodynamic® Wine

ACCOLADES Gold Medal | 94 Points Press Democrat North Coast Wine Challenge

Platinum Medal | Best Pinot | 95 Points San Diego Intrn'l Wine & Spirits Challenge