PARTNERS CLUB



technical sheets



2021 CABERNET SAUVIGNON

SUNNY SLOPE VINEYARD - SONOMA VALLEY

ALC. 14.5% | TA 5.7 | PH 3.67 | CASES 358

TASTING NOTE

Concentrated aromas of black fruit warm the nose to the dark core within. A layered entry of cedar and cardamom spice cascades into currant, baked raspberries, and cherry tart, while the crushed-velvet tannins dissolve into a lush, smooth finish.

VINEYARD

Our Sunny Slope Vineyard, located in the eastern foothills of the Mayacamas Mountains, has 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. This warm Glen Ellen location allows our grapes to grow to full maturity while maintaining a desirable low yield.

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 grapes are hand harvested in the early morning hours to preserve freshness. 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.

CELLARING

Drink now or cellar up to 10⁺ years

CERTIFICATION Made with Demeter Certified Biodynamic[®] Grapes





2022 PINOT NOIR

BELLA LUNA VINEYARD - RUSSIAN RIVER VALLEY

ALC. 14.1% | TA 5.34 | PH 3.64 | CASES 600

TASTING NOTE

One of our signature wines, Bella Luna Pinot Noir hails from the Russian River Valley. The 2022 vintage exhibits energetic notes of bright cherry, cola, and a hint of spiced vanilla. Silky tannins frame the palate with an exquisite lingering finish.

VINEYARD

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.

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 grapes are hand harvested in the early morning hours to preserve acidity and freshness. 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 4 to 5 days to extract rich colors, supple tannins, and true flavors. Native yeast fermentation adds another layer of complexity in aromas and mouthfeel before 10-month barrel aging in French Oak.

CELLARING Drink now or cellar up to 8 years

CERTIFICATION Demeter Certified Biodynamic[®] Wine





2021 MERLOT

SUNNY SLOPE VINEYARD - SONOMA VALLEY

ALC. 14.8% | TA 5.5 | PH 3.58 | CASES 616

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 2021 presents aromas of fresh plum, black tea, and cocoa at first approach. On the palate, wild herb essence mingles with soft tannins throughout the rich core, driving a lush mouthfeel from entry to finish.

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.

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 grapes are hand harvested in the early morning hours to preserve acidity and freshness. After destemming and optical sorting, the fruit is cold soaked for 3 to 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. The wine is then aged in French Oak barrels for 16 months.

CELLARING

Drink now or cellar up to 10 years

CERTIFICATION Made with Demeter Certified Biodynamic[®] Grapes

W I N E M A K E R Lisa Amaroli



BENZIGER.

MERLOT



2021 OBSIDIAN POINT

ESTATE GROWN - SONOMA MOUNTAIN

ALC. 14.5% | TA 5.82 | PH 3.53 | CASES 405

TASTING NOTE

A powerful, yet elegant Cabernet Sauvignon, Obsidian Point is created from the volcanic soils of Sonoma Mountain. Aromas of black fruit, violet, and rich cocoa open to palate that exudes blackberry and pomegranate. The silky entry glides into edgy tannins while balanced acidity creates a long, spirited finish.

VINEYARD

On our home ranch the block is located on a steep hillside full of obsidian rock and terraced for perfect exposure and even ripening. The glassy, black rock in this block holds the heat while helping ripen the fruit. The rocks mimic thousands of heaters that hold warmth deep into the evening.

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 grapes are hand harvested in the early morning hours to preserve freshness. 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.

CELLARING Drink now or cellar up to 10 years

CERTIFICATION Made with Demeter Certified Biodynamic[®] Grapes





2021 CABERNET FRANC

ESTATE GROWN - SONOMA VALLEY

ALC. 14.5% | TA 6.01 | PH 3.6 | CASES 229

TASTING NOTE

Our Cabernet Franc displays perfumed aromas of dried raspberry, red plum, and spiced cocoa. This medium bodied wine is beautifully balanced with a refined midpalate. Smooth tannins round out the wine with an elegant finish.

VINEYARD

We are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable wines defined by individuality and the passion of the people who make them.

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 grapes are hand harvested in the early morning hours to preserve acidity and freshness. destemming and optical sorting, the fruit is cold soaked for 3 to 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. The wine is then aged in French Oak barrels for 16 to 18 months.

CELLARING Drink now or cellar up to 6 years

CERTIFICATION Made with Demeter Certified Biodynamic[®] Grapes





2021 MALBEC

ESTATE GROWN - SONOMA MOUNTAIN

ALC. 14.5% | TA 6.32 | PH 3.67 | CASES 168

TASTING NOTE

Rich and nuanced, this expression of our estate-grown Malbec bursts with complex aromatics and an energized palate. Layered plum and blackberry mingle with allspice and clove before gliding into a vibrant, long finish.

VINEYARD

For more than thirty years, we've farmed our ranch on Sonoma Mountain and searched Sonoma County for the most distinctive and expressive vineyards. Once found, we tend these sites using certified Biodynamic, organic and sustainable farming methods. The result is a portfolio of authentic and memorable wines.

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 grapes are harvested in the cold early morning hours 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 pump-overs. This wine is then aged in French Oak barrels for 16 months.

CELLARING Drink now or cellar up to 6 years

CERTIFICATION

Made with Demeter Certified Biodynamic® Grapes

W I N E M A K E R Lisa Amaroli BENZIGER.

MALBEC