

PINOT CLUB



BENZIGER®

family winery

technical sheets
SPRING 2024

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ESTATE SERIES

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

WINEMAKER

Lisa Amaroli



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DE COELO SERIES

2022 ARBORE SACRA PINOT NOIR

DE COELO VINEYARD - SONOMA COAST

ALC. 14.2% | TA 5.41 | PH 3.65 | CASES 400

TASTING NOTE

The fruit for Arbore Sacra grows at high altitude along the Sonoma Coast, nurtured by morning fog, sunny days, and cool breezes. The result? Bright cherry, wild strawberry, and black tea aromas. Red fruit flavors that mingle with hints of sage and spice, energizing a lifted finish. A complex, yet refined wine that will mature gracefully.

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

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

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. 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 10-month barrel aging in French Oak.

CELLARING

Drink now or cellar up to 6 years

WINEMAKER

Lisa Amaroli

CERTIFICATION

Demeter Certified Biodynamic®

