



BENZIGER[®]

family winery

technical sheets
SPRING 2025

BENZIGER®

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ESTATE COLLECTION

2023 LA REYNA PINOT NOIR

Sonoma Coast

ALC. 13.0% | TA 6.18 | PH 3.37 | CASES 416

TASTING NOTE

Named for the crown of Cypress trees at our Sonoma Coast vineyard our La Reyna (“the queen”) Pinot Noir displays aromas of raspberry, strawberry, with hints of sage. Flavors of red fruits give way to hints of cherry cola. The layered complexity and well-integrated tannins melt into a lifted, graceful finish.

VINEYARD

Located only eight and a half miles from the coast, this pinot noir’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 vintage was marked by abundant rains that nourished the soils before a cooler spring and summer created a long growing season. The grapes matured at a slow and steady pace, until many varietals ripened simultaneously, prompting a compressed harvest that kicked off on September 21st, the latest start we’ve seen since 2011. One of the finest vintages in years, 2023 yielded superb fruit with great flavors along with concentrated and balanced acids at lower sugar levels.

WINEMAKING

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

CELLARING

Drink now or cellar up to 8 years

CERTIFICATION

Made with Demeter Certified Biodynamic® Grapes

WINEMAKER

Lisa Amaroli



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ESTATE COLLECTION

2022 MALBEC

Estate Grown - Sonoma Valley

ALC. 14.5% | TA 6.3 | PH 3.67 | CASES 168

TASTING NOTE

Complex aromatics with layers of blue and black fruit with earthy undertones, our estate-grown Malbec is rich and balanced. Ripe blueberry and raspberry mingle with vanilla bean and baking spices before gliding into a vibrant, smooth 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 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 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

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ESTATE COLLECTION

2022 CABERNET FRANC

Estate Grown - Sonoma Valley

ALC. 14.5% | TA 6.0 | PH 3.6 | CASES 229

TASTING NOTE

The 2022 Cabernet Franc has expressive aromas of raspberry, fresh herbs, and strawberry leading to flavors of red fruits and plum with a kick of spicy cocoa. With a beautifully balanced mid-palate, the bold tannins and savory finish round out this Cabernet Franc.

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 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. destemming and optical sorting, the fruit is cold soaked for three to five 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.

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ESTATE COLLECTION

2022 OBSIDIAN POINT CABERNET

Estate Grown – Sonoma Mountain

ALC. 14.5% | TA 5.8 | PH 3.53 | CASES 405

TASTING NOTE

From the volcanic soils of our Estate on Sonoma Mountain, Obsidian Point Cabernet Sauvignon is powerful and elegant. Aromas of red and black fruit, vanilla, and rich cocoa open to a palate with black currant and spice. This wine's velvety entry gives way to bold 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 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 freshness. After destemming and optical sorting, the fruit is cold soaked for three to five 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

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ESTATE COLLECTION

2022 THREE BLOCKS CABERNET

Estate Grown - Sonoma Valley

ALC. 14.5% | TA 5.8 | PH 3.63 | CASES 677

TASTING NOTE

The 2022 Three Blocks Cabernet Sauvignon leads with aromas of fragrant red fruits, baking spice, with hints of savory herbs. A wave of fresh blackberries, rich cocoa, and raspberries envelope the round, plush mid-palate. Subtle dark fruit and spice lead the lengthy, layered finish.

VINEYARD

Each of the chosen vineyards have high rock content, which allows cab to slowly grow in soil with very good drainage and poor fertility. Rocky soils produce grapes with round, soft, almost sweet tannins, which are exactly what we are after for Three Blocks. The low fertility soils of Sonoma Valley have excellent drainage, meaning strong roots must develop in order to find water.

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

After destemming and optical sorting, the fruit is cold soaked for three to five 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.

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ESTATE COLLECTION

2023 JOAQUIN'S INFERNO

Estate Grown - Sonoma Mountain

ALC. 15.0% | TA 5.73 | PH 3.7 | CASES 594

TASTING NOTE

This blend is full of vibrant red fruit flavors and spicy undertones with hints of strawberry, red licorice and mocha. A smooth, structured balanced mouthfeel leads to a lingering finish.

VINEYARD

This wine is named after Joaquin Corona, whom Mike Benziger has worked with for 30 years- and whom he affectionately refers to as the “grape whisperer”. Because of the difficult positioning of these old head-pruned vines, Joaquin had always referred to them as his inferno...and the name stuck.

VINTAGE

The vintage was marked by abundant rains that nourished the soils before a cooler spring and summer created a long growing season. The grapes matured at a slow and steady pace, until many varietals ripened simultaneously, prompting a compressed harvest that kicked off on September 21st, the latest start we've seen since 2011. One of the finest vintages in years, 2023 yielded superb fruit with great flavors along with concentrated and balanced acids at lower sugar levels.

WINEMAKING

Zinfandel, Grenache, and Petite Sirah grapes were co-fermented in small open-top tanks. The fruit is cold soaked for five 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 American and French barrels for 11 months.

BLEND

47% Grenache, 44% Zinfandel and 9 % Petite Sirah

CELLARING

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WINEMAKER

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