

BENZIGER®

family winery

technical sheets
SPRING 2025

BENZIGER[®]

family winery
APPELLATION COLLECTION

2023 APPLE HILL CHARDONNAY

Sangiacomo Vineyard - Los Carneros

ALC. 13.5% | TA 4.97 | PH 3.68 | CASES 412

TASTING NOTE

Sourced from the Sangiacomo Vineyard in Los Carneros, our Apple Hill Chardonnay has crisp green apple and pear aromas with inviting flavors of baked apples, warm spice, and a hint of caramel. The rich, creamy midpalate is framed by a toasty finish.

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.

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 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.

CELLARING

Drink now or cellar up to 4 years

CERTIFICATION

Certified Organic

WINEMAKER

Lisa Amaroli



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2024 SAUVIGNON BLANC

Frank Johnson Vineyard - Dry Creek Valley

ALC. 14.2% | TA 6.04 | PH 3.2 | CASES 683

TASTING NOTE

Frank Johnson Vineyard, situated on the border of Dry Creek Valley, produces vibrant aromatics associated with cool climate Sauvignon Blanc. Alluring citrus notes lead to flavors of guava, lime, and hints of freshly cut grass. The palate finishes with a crisp, bright acidity.

VINEYARD

Located in the Dry Creek Valley, the Frank Johnson Vineyard is composed of loamy, slow but well-draining Goldridge soil, which keeps the terrain cool and allows long hang-time. Throughout the growing season, we tailored our work in the vineyard to balance the site's natural ability to produce fruit with intense aromatics.

VINTAGE

The 2024 vintage was exceptional, beginning with abundant early rains, setting us up for big, healthy canopies. Thanks to a near-perfect growing season with mild and steady warmth, we saw excellent fruit set, generous hang time, and ideal ripening. Harvest began right after Labor Day and continued at a steady pace until October 15, with tanks filling almost as quickly as they were emptied. A five-day heat spike in early October accelerated maturity, bringing super ripe flavors, vibrant color, and impressive yields in several vineyards. This vintage yielded exceptional fruit quality across the board— certainly one to remember.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness. They are immediately whole cluster pressed, then cold fermented in stainless steel tank to retain fresh fruit aromatics while maintaining the crisp and refreshing palate.

CELLARING

Drink now

CERTIFICATION

Certified Sustainable

WINEMAKER

Lisa Amaroli



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2024 ROSÉ

Frank Johnson Vineyard - Dry Creek Valley

ALC. 14.3% | TA 5.23 | PH 3.39 | CASES 449

TASTING NOTE

A delightful expression of Grenache sourced from Dry Creek Valley vineyards our Rosé has concentrated aromas of citrusy mango and delicate strawberry. Highlighted by a juicy and refreshing palate reminiscent of warm summer days.

VINEYARD

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VINTAGE

2024 began with abundant early rains, setting us up for big, healthy canopies. Thanks to a near-perfect growing season with mild and steady warmth, we saw excellent fruit set, generous hang time, and ideal ripening. A five-day heat spike in early October accelerated maturity, bringing super ripe flavors, vibrant color, and impressive yields in several vineyards. This vintage yielded exceptional fruit quality across the board—certainly one to remember.

WINEMAKING

The grapes immediately undergo whole cluster pressing and cold fermentation to preserve crisp acidity and aromatics. The flush hue comes from the very short amount of time the juice spends on its skins. 100% stainless steel fermentation at very low temperatures preserves the fresh fruit components.

BLEND

96% Grenache and 4% Mourvèdre

CELLARING

Drink now

CERTIFICATION

Certified Sustainable

WINEMAKER

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