

BENZIGER.

family winery

APPELLATION SERIES

2022 WEST ROWS CHARDONNAY

SANGIACOMO VINEYARD - LOS CARNEROS

ALC. 14.0% | TA 5.72 | PH 3.52 | CASES 799

TASTING NOTE

Our West Rows Chardonnay evokes orchard-fresh apple, citrus Bavarian cream, and subtle baking spice. A creamy texture and silky roundness endure through the luxurious finish, compelling the next sip.

VINEYARD

The Sangiacomo West Rows are located in “the sweet spot” of Carneros, above the harsh winds originating from the Pacific Ocean. The vineyard is near the Sonoma Creek and benefits from loamy soils, unlike the clay consistency of other nearby Carneros vineyards.

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 Chardonnay grapes are hand harvested in the early morning hours to preserve delicate flavors and freshness. They are immediately whole cluster pressed, then barrel fermented in French and Hungarian oak. We allow the Chardonnay to age on its lees until bottling, during which time we stir the lees every two weeks to build body and round texture in the wine. The resulting mouthfeel is creamy and luxurious.

CELLARING

Drink now or cellar up to 5 years

CERTIFICATION

Made with Certified Organic Grapes

WINEMAKER

Lisa Amaroli



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APPELLATION SERIES

2023 SUMMER SOLSTICE

PAICINES - CENTRAL COAST

ALC. 14.2% | TA 6.4 | PH 3.24 | CASES 366

TASTING NOTE

Summer Solstice plays tribute to the sunlight and nourishment provided by the longest days of the year to our grapes. The 2023 vintage, a celebration of Sauvignon Blanc grown in Paicines, is grown within the Central Coast AVA where it receives cooling ocean breezes. The release is vibrantly fresh with nuanced layers of grapefruit, lemon-lime, slate, subtle tangerine, and minerality.

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 varieties 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 preserve freshness. They are immediately whole cluster pressed, then fermented and aged in 100% stainless steel.

COMPOSITION

100% Sauvignon Blanc

CELLARING

Drink now

CERTIFICATION

Certified Sustainable

WINEMAKER

Lisa Amaroli



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APPELLATION SERIES

2021 SOLSTICE

SONOMA MOUNTAIN

ALC. 14.6% | TA 6.4 | PH 3.63 | CASES 408

TASTING NOTE

Crafted in the quiet of the winter solstice, this red wine blend evokes the restrained, contemplative energy of the season. Spiced currant, fragrant wild berry, and subtle herb draw you into the bold core marked by blackberry, vanilla, and tobacco. Flavor descends, coating the palate before the toasty spice finish.

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.

COMPOSITION

73% Cabernet Sauvignon, 13% Merlot, 12% Cabernet Franc, and 2% Malbec

CELLARING

Drink now or cellar up to 6 years

CERTIFICATION

Made with Demeter Certified Biodynamic Grapes

WINEMAKER

Lisa Amaroli



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ESTATE SERIES

2021 THREE BLOCKS CABERNET

SONOMA VALLEY

ALC. 14.5% | TA 6.0 | PH 3.64 | CASES 699

TASTING NOTE

Showcasing soft, almost sweet tannins, our 2021 Three Blocks greets with fragrant dried raspberry and baking spice. A wave of fresh blackberries, rich cocoa, and coffee bean envelope the mid-palate before giving way to subtle vanilla spice and a 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 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 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 pump overs. This wine is then aged in French Oak barrels for 16 months.

CELLARING

Drink now or cellar up to 8 years

CERTIFICATION

Made with Demeter Certified Biodynamic® Grapes

WINEMAKER

Lisa Amaroli



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APPELLATION SERIES

2021 STONE DRAGON SYRAH

SONOMA VALLEY

ALC. 14.8% | TA 6.2 | PH 3.66 | CASES 529

TASTING NOTE

Our 2021 Stone Dragon Syrah displays the delightfully bold and full-bodied characteristic typical of this varietal. Spiced plum, black pepper, and smoky black fruit create intensity matched by structured tannins and an earthy finish.

VINEYARD

Two distinctly different vineyards unite to create our Stone Dragon Syrah. The lion's share hails from the warmer region of Sonoma Valley, at our Stone Farm Vineyard, while the remainder was collected from the cooler Dragonsleaf Vineyard.

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 18 months.

CELLARING

Drink now or cellar up to 8 years

CERTIFICATION

Certified Sustainable

WINEMAKER

Lisa Amaroli



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ESTATE SERIES

2021 OONAPAIS

SONOMA VALLEY

ALC. 14.5% | TA 6.2 | PH 3.52 | CASES 1641

TASTING NOTE

Oonapais, named after the Buckeye trees found at our Sonoma Mountain estate, is a complex and inviting blend. Fragrant candied berries and cedar burst from the glass, serving as a prelude to the brilliantly balanced layers of blackberry, mocha, and spice.

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.

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 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 pump overs. This wine is then aged in French Oak barrels for 16 months.

BLEND

77% Cabernet Sauvignon, 15% Merlot, and 8% Cabernet Franc

CELLARING

Drink now or cellar up to 8 years

CERTIFICATION

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WINEMAKER

Lisa Amaroli



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ESTATE SERIES

2021 TRIBUTE

SONOMA VALLEY

ALC. 14.5% | TA 6.3 | PH 3.62 | CASES 1149

TASTING NOTE

Our diverse Biodynamic vineyards produce intensely flavorful and site-expressive Bordeaux-style varietals. Tribute, our flagship wine, is an elegant blend of these sites, marked by fragrant aromas of sweet earth and marionberries. Ripened cherry, plum, clove and milk chocolate pop in the midpalate. A beautiful balance and well-integrated fine tannins make this layered wine age-worthy, yet very approachable.

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.

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 18 months.

BLEND

63% Cabernet Sauvignon, 12% Cabernet Franc, 10% Merlot, 10% Malbec, and 5% Petit Verdot

CELLARING

Drink now or cellar up to 10 years

CERTIFICATION

Made with Demeter Certified Biodynamic® Grapes

WINEMAKER

Lisa Amaroli

