

BENZIGER.

family winery

DE COELO SERIES

2022 TERRA NEUMA PINOT NOIR

SONOMA COAST

ALC. 14.7% | TA 5.1 | PH 3.65 | CASES 343

TASTING NOTE

Aromatics drift and sweep, drawing you red fruit and spice. The soft, round entry carries through the palate, creating a polished mouthfeel. This Pinot Noir is brimming with wild strawberry, black cherry and black tea leaves entwined with a chalky mineral finish.

VINEYARD

Perched on a rugged hilltop, just five miles from the Pacific Ocean, where rocky, shallow soils and cool fog emanate from the Bodega Bay; these conditions are ideal for exceptional Pinot Noir. This vineyard literally sits on the edge of the earth, nudged to the limit line where fruit can be grown.

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

The grapes were hand harvested at night in cool temperatures to retain freshness and bright acidity. 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 and supple tannins and true flavors. Native yeast fermentation adds another layer of complexity both in aromas and mouthfeel before ten-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 QUINTUS PINOT NOIR

SONOMA COAST

ALC. 14.5% | TA 5.6 | PH 3.50 | CASES 348

TASTING NOTE

Quintus, Latin for “fifth,” references the unseen spirit of our coastal vineyard working in harmony with the four elements. This blend of Clones 667 and 828 is marked by notes of juicy pomegranate, baking spice, and coastal sea air. Integrated acid and tannin results in unforgettable levity and lift, followed by a focused finish.

VINEYARD

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VINTAGE

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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 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

