

# BENZIGER.

*family winery*

DE COELO SERIES

## 2023 CHARDONNAY

DE COELO VINEYARD - SONOMA COAST

ALC. 12.5% | TA 7.78 | PH 3.01 | CASES 131

### TASTING NOTE

The cool, coastal climate of our De Coelo vineyard yields delicate and fresh Chardonnay fruit. After enticing aromas of honeyed citrus and melon, bright lemon-lime zest dances across the palate, mingling with fresh apricot, vanilla cream and a touch of minerality. A kiss of French oak gives depth and roundness to these graceful notes, while stainless still reveals vibrant acidity.

### VINEYARD

Our de Coelo vineyard is just five miles from the Pacific Ocean, between the towns of Freestone and Bodega. One of the first Biodynamic sites in the area, the small lots of wines crafted from the de Coelo vineyard are authentic illustrations of vintage, varietal and vineyard.

### 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. The fruit is immediately pressed, spending no time on the skins. This wine sees a hint of French oak (25% new; 25% 1 year-old) during fermentation, while the remainder is cold fermented in stainless steel, preserving the fruit and brightness.

### CELLARING

Drink now

### CERTIFICATION

Demeter Certified Biodynamic Wine

### WINEMAKER

Lisa Amaroli



# 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



# BENZIGER.

*family winery*

DE COELO SERIES

## 2023 PINOT NOIR ROSÉ

DE COELO VINEYARD - SONOMA COAST

ALC. 13.0% | TA 6.65 | PH 3.24 | CASES 377

### TASTING NOTE

Our de Coelo Rosé is an evocative reflection of our Sonoma Coast vineyard. Sweet fragrant grapefruit whirls from the glass before fresh strawberry and Meyer lemon zest delight the palate. Crisp acidity and fresh fruit flavors carry through the vibrant finish, compelling the next sip.

### VINEYARD

Our de Coelo vineyard is just five miles from the Pacific Ocean, between the towns of Freestone and Bodega. One of the first Biodynamic sites in the area, the small lots of wines crafted from the de Coelo vineyard are authentic illustrations of vintage, varietal and vineyard. The parcels of de Coelo that make up our Rosé blend are planted with the Calera. The grapes were harvested at night to protect their delicate flavors and to preserve freshness.

### 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. The fruit is immediately pressed, spending no time on the skins. It is then cold fermented in stainless steel by native yeast to preserve the beautiful aromas signature to this wine.

### CELLARING

Drink now

### CERTIFICATION

Demeter Certified Biodynamic Wine

### WINEMAKER

Lisa Amaroli

