

BENZIGER MIXED CLUB



BENZIGER<sup>®</sup>

*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 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 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



# BENZIGER®

*family winery*

APPELLATION COLLECTION

## 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



# BENZIGER®

*family winery*

APPELLATION COLLECTION

## 2022 WINEMAKER'S CLARET

*Sonoma Valley*

ALC. 14.0% | TA 6.0 | PH 3.58 | CASES 374

### TASTING NOTE

Deep ruby in color this unique blend opens with aromas of violet, plum, and tobacco. Bold flavors of ripe blackberry and hints of allspice balance throughout the blend. Refined, velvety tannins and a luscious mouthfeel carry through to the lingering dark fruit finish.

### VINEYARD

Sonoma Valley, one of the oldest Sonoma AVAs, is bordered by the Mayacamas Mountains to the east and the Sonoma Mountains to the west. Our vineyards are located at the northern end of the valley, with warm daytime temperatures and cool evenings. Coastal fog helps protect the vines from temperature changes, allowing the grapes to develop acidity gradually and consistently. The vines here focus much of their energy on reaching deep into the volcanic soil, rich in sandy clay and loam, providing essential nutrients and excellent drainage.

### 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.

### 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.

### BLEND

48% Cabernet Sauvignon, 25% Syrah, 15% Malbec and 12% Merlot

### CELLARING

Drink now or cellar up to 8 years

### CERTIFICATION

Certified Organic

### WINEMAKER

Lisa Amaroli





# BENZIGER®

*family winery*

APPELLATION COLLECTION

## 2022 PINOT NOIR

*Sonoma Coast*

ALC. 14.5% | TA 5.54 | PH 3.61 | CASES 320

### TASTING NOTE

Our 2022 Sonoma Coast Pinot Noir is an elegant and layered showcase of red fruit and spice. Aromas of black cherry, cinnamon bark, and hints of sweet vanilla tobacco lead to flavors of ripe plum and tea. Soft tannins accompany the bright flavors and builds to a lingering 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 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.

### 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 6 years

### CERTIFICATION

Certified Organic

### WINEMAKER

Lisa Amaroli



# BENZIGER®

*family winery*

APPELLATION COLLECTION

## 2022 SOLSTICE

*Sonoma Mountain*

ALC. 14.2% | TA 6.3 | PH 3.56 | CASES 383

### TASTING NOTE

Crafted in the quiet of the winter solstice, this red wine blend evokes the restrained, contemplative energy of the season. Warm aromas of spiced currant, fragrant vanilla, and subtle herb draw you into the blackberry, cocoa, and tobacco flavors. A balance of structure and complexity highlight the toasty spice finish.

### VINEYARD

Our Demeter-certified Biodynamic® Sonoma Mountain estate vineyard is shaped like a bowl, allowing for natural water collection while creating a warm environment for our vines. The soil is volcanic, rich in Goulding clay and loam, providing essential nutrients, excellent drainage, and temperature control.

### 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.

### 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.

### BLEND

57% Cabernet Sauvignon, 18% Merlot, 14% Malbec, 9% Cabernet Franc, 2% Petit Verdot

### CELLARING

Drink now or cellar up to 8 years

### CERTIFICATION

Made with Demeter Certified Biodynamic® Grapes

### WINEMAKER

Lisa Amaroli



# BENZIGER®

*family winery*

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.

### CELLARING

Drink now or cellar up to 8 years

### CERTIFICATION

Made with Demeter Certified Biodynamic® Grapes

### WINEMAKER

Lisa Amaroli

