



BENOVIA

WINERY

2016 Spring Release

BY MIKE SULLIVAN, WINEMAKER AND GENERAL MANAGER

WHAT MAKES BENOVIA'S CHARDONNAYS DISTINCTIVE?

'I don't like Chardonnay' – is a phrase that I hear uttered all of the time. When I ask why, I am often told that too many California Chardonnays are over-oaked, butter-bombs that don't pair well with food or much else. I agree that some Chardonnays from the Golden State are uninspiring, and that in many ways Chardonnay here is a victim of its own success. At Benovia Winery we strive to make distinctive and delicious Chardonnays that hopefully change the expectation of California Chardonnay. It makes me very happy to hear customers taste Benovia Chardonnay and say, "I generally don't like Chardonnay but this is delicious."

My passion for Chardonnay was ignited many years ago with my first job in the wine industry. This job was a summer internship at Chateau St. Jean Winery, when Dick Arrowood was the winemaker in 1987. At that time, Chateau St. Jean was a pioneer in California for bottling and designating single-vineyard Chardonnays. Their single vineyard Chardonnays were spectacular and for me they were an introduction to what potential the varietal has in California.

At Benovia we take Chardonnay seriously! By that I mean that we farm Chardonnay as precisely as we farm our Pinot Noir. We farm to intensify the flavor of the varietal and express the vineyard site. We do not remove leaves from the fruiting zone, to preserve more natural acidity, and to promote bright aromas of citrus blossoms, and floral tones. Our goal is to harvest Chardonnay when the flavors are

optimal while retaining high natural acidity. We will thin some clusters to ensure uniformity of ripening and concentrate fruit flavors. We ferment in barrel but rarely use more than 30% new French Oak barrels, making sure that oak is secondary to the varietal character. And our single vineyard wines stay in barrel for 15+ months to allow the high natural acidity to integrate and give the wine a creamy finish.

We have been experimenting and perfecting our style of Chardonnay for 10 years. We produce two Single Vineyard Chardonnays with very different personalities. The Ft. Ross-Seaview Chardonnay is a single vineyard bottling, from a vineyard located four miles from the Pacific Ocean next to some famous neighbors, Marcassin and Hirsch Vineyards. This wine has tremendous texture, expressive aromatics and a luxurious finish. Our second Single Vineyard Chardonnay is our La Pommeraiie Chardonnay, and we have been producing it for almost 10 years. The wine has incredible aromatics of pineapple and citrus fruits, while the finish goes on and on. And our third, our Russian River Valley Chardonnay comes from our Martaella Estate Vineyard, where we have four different clones planted. These clones of Chardonnay produce a vibrant and intense wine, with citrus fruits and bright natural acidity.

I hope you enjoy the Benovia Chardonnays and that they remind you that Chardonnay from California can be distinctive and delicious.



COOLEY'S CORNER

BY BOB COOLEY

VP OF SALES AND MARKETING



Hi, I'm Bob Cooley. I've been the VP of Sales and Marketing at Benovia for the last four years. Having grown up here in California, and I'm proud to say that I am a sixth-generation Californian, it's no surprise that I should land in the wine business. My passion for wine and working in the industry started more than 35 years ago when my family and I started a small

winery, Hacienda Vineyards, in Sonoma Valley back in the 1970's. I caught the wine industry bug at Hacienda and discovered my true calling, the gift to gab - selling wine.

It seems I just can't get enough of the wine business. In addition to my role at Benovia, I have my own vineyard in Potter Valley where I grow Chardonnay grapes and have helped manage vineyards at two of my family's properties. Over the years, I have done almost every job that there is in the wine industry. I have driven tractors, hauled grapes, worked harvest, managed a tasting room and it still excites me when harvest rolls around every year. When they let me, I love helping out at the winery and sometimes our winemaker even lets me help on the bottling line.

Even before joining the Benovia team, I admired the vision Joe Anderson and Mary Dewane had for Benovia Winery. I met Joe many years ago through our mutual interest in horseback riding and an organization known as the Reno Sierra Riders. Throughout the year, I spend a lot of time on the road 'dragging a bag', selling Benovia Wines across the US. For me, there is a real sense of accomplishment introducing these exceptional wines to consumers that have not tasted them.

But it's always good to come home to California. I still live in Sonoma County where my wife Nancy and I raise dogs, cats, chickens, bees and of course our 5 children.

The next time you visit Benovia, are at one of our open houses or another event, be sure to say Hi and make sure to ask me - what is in the Maan-Van?

JOIN US AT THESE UPCOMING EVENTS

*Events are subject to change. For the most up-to-date list,
Please visit our website: www.BenoviaWinery.com*

2016 Sonoma County Barrel Auction

April 29th, 2016 | Vintners Inn, Santa Rosa

Sonoma County Barrel Auction is a live auction of wine futures from the county's top growers and winemakers. These once-in-a-lifetime wines represent the exceptional stylistic range and world-class quality of Sonoma County. The Sonoma County Barrel Auction is invitation-only event.

Benovia Spring Open House

May 7, 2016 | Santa Rosa, CA

www.benoviawinery.com

Join us for our release party on Saturday, May 7th from 10:00am until 4:00pm. Sample our spring release wines, try some delicious eats and pickup any orders you've placed.

Russian River Valley Experience and Somm Challenge

June 24-26, 2016 | Russian River Valley

www.rrvw.org

This is a great opportunity to better understand the intricacies of the Russian River Valley. At this event we will be exploring the Neighborhoods of the Russian River Valley hosted at different wineries within the RRV.

35th Annual Kapalua Wine and Food Festival

June 9-12, 2016 | Maui Hawaii

Join Benovia at the longest running food and wine event in the USA. This celebration of epicurean excellence will convene the finest in food and wine and embrace all things Hawaiian – notably – the fabulous culinary bounty on Maui and here at the world-renowned Kapalua Resort.

30th Annual International Pinot Noir Celebration

June 29-31, 2016 | McMinnville Oregon

Benovia has been invited to participate in IPNC this summer, come and see us. IPNC is a three-day event, famous around the globe, as a mecca for lovers of Pinot noir and northwest cuisine. During the weekend, world-renowned winemakers, northwest chefs, esteemed media, epicures, and wine lovers will gather in McMinnville, Oregon, for three days of exploring Pinot noir, savoring unforgettable meals, and learning and celebrating with luminaries of the food and wine world.

HOW TO ORDER

Simply log in to your secure account at: www.BenoviaWinery.com.
You can also place your order by calling us at 707-921-1040,
or e-mail your order to: Orders@BenoviaWinery.com

We value your friendship and patronage. If there is anything we can do to make your experience with Benovia more rewarding, please let us know.

3339 HARTMAN ROAD, SANTA ROSA, CA 95401
707-526-4441

WWW.BENOVIAWINERY.COM

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BENOVIA® 2016 SPRING RELEASE TASTING NOTES

In many ways, the 2014 vintage is one for the record books. In the third consecutive drought year, Sonoma County received less than half of its average rainfall. The very dry winter and spring allowed for very early bud break, flowering and harvest. With ideal spring weather conditions, the vines were able to complete flowering quickly, and the resulting crop was much larger than average. We received just enough rain in the spring to charge the soils with water, and cool summer weather allowed for the vines to thrive resulting in the earliest harvest on record. We have been very pleased with how these wines have developed in the barrel. They have bright aromatics like the 2013's but more structure like the 2012's. As tempting as these wines will be upon release, I would urge you to wait a few months as they will continue to improve.



2014 CHARDONNAY, RUSSIAN RIVER VALLEY

\$36 | Limited

The Chardonnay now comes principally from our Martaella Estate Vineyard. We have planted heirloom clones of Chardonnay that retain bright acidity and express beautiful floral and mineral notes. The low-fertility soils and the cool temperatures, in this part of the Russian River Valley, unite to form an ideal place for growing Chardonnay. This 2014 Russian River Valley Chardonnay is bursting with aromas of white peach, nectarine and spice baked pears. The multifaceted aromas and dense mouth feel are knit together by centered acidity and a long-complex candied apricot finish.

2014 CHARDONNAY, FORT ROSS-SEAVIEW

\$48 | Very Limited

This single vineyard Chardonnay comes from two selected blocks within a vineyard on the third coastal ridge from the ocean, near the town of Seaview. The low-fertility soils and the cool temperature near the Pacific Ocean produce what is maybe our most Burgundian Chardonnay. Seductive aromas of tangerine blossom, William Pear with underlying mineral notes transition into bright acidity and cool-climate structure. This wine is delightfully elegant upon release but will continue to gain complexity with bottle age for 3 to 5 years.

2015 ROSÉ OF PINOT NOIR, RUSSIAN RIVER VALLEY

\$24 | Very Limited

Our refreshing Rosé is a delightful accompaniment to a light summer lunch, a leisurely picnic, or a laid-back summer evening. This perennial favorite was harvested at night from our Martaella Estate Vineyard before whole cluster pressing. It entices with vibrant cranberry and late-summer watermelon aromas and a bracing acidity, followed by a citrus-like finish. This is our smallest production wine in our spring portfolio and tends to sell-out quickly, so we urge you to place your order soon.

2014 PINOT NOIR, RUSSIAN RIVER VALLEY

\$38 | Limited

Assembled from selected blocks of our three estate vineyards, this blend is a collection of heirloom clones of Pinot Noir including

Calera, Swan, Pommard, Mt. Eden, and Chalone as well as newer French selections like Dijon 777 and 943. Aromas are clearly dominated by bright red fruit tones of Bing cherry and red raspberry, while black fruits dominate on the palate. The bright aromas expand and give way to black plum and toasted baking spices. As delicious as this wine is upon release, I would encourage you to lay down a few bottles (or a case) as this wine has the structure to improve with some time in the cellar.

2013 GRENACHE, SONOMA MOUNTAIN

\$38 | Very Limited

This Grenache comes from the Four Brothers Vineyard along the north-western slope of Sonoma Mountain. The vineyard is situated in a cool microclimate because of its proximity to the cold wind and fog that blow through the Estero Gap from the Pacific Ocean. This multifaceted wine is produced from a field-blend of 3 different clones of Grenache, Syrah and Alicante Bouschet. Harvested in the early morning, the fruit was rigorously hand sorted prior to destemming and open-top fermentation.





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— FEATURED WINES —

2014 CHARDONNAY, RUSSIAN RIVER VALLEY

2014 CHARDONNAY, FORT ROSS-SEAVIEW

2015 ROSÉ OF PINOT NOIR, RUSSIAN RIVER VALLEY

2014 PINOT NOIR, RUSSIAN RIVER VALLEY

2013 GRENACHE, SONOMA MOUNTAIN