

2015 Three Sisters Chardonnay



Harvest Notes

A warm February and March lead to early bud break in 2015. The warm winter transitioned to May temperatures that were actually colder than temps in January and February. These cold temperatures at bloom delayed flowering and fruit set was compromised. The poor set resulted in yields being reduced by as much as 50% in some of our vineyards. The summer weather can be characterized by cool nights and foggy morning and resulted in veraison that was 1 to 2 weeks ahead of 2014. The harvest was our earliest on record for Benovia and ended quickly due to the low yields.

Winegrower Notes

This Chardonnay comes from two selected blocks of the Three Sisters 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 a distinctive Chardonnay. This bottling comes from two blocks within the vineyard both planted to Chardonnay clone Dijon 76, 95 and 96. Harvested in at night the fruit was rigorously hand sorted prior to whole cluster pressing and barrel fermentation with indigenous yeasts.

Tasting Notes

Maybe the most Burgundian Chardonnay in our portfolio, this seductive Chardonnay displays explosive aromas of lime blossom, Meyer lemon with underlying mineral notes. On the pallet the wine displays tension between bright acidity and cool-climate structure framed with flavors of ripe apple and lemon custard. This wine is delightfully elegant upon release but will continue to gain complexity with bottle age for 3 to 5 years.

Vineyard Sources

Lee Martinelli Jr. - Three Sisters Vineyard

Harvest Data

September 13th and 14th

Alcohol 14.1% | pH 3.63 | TA 0.57

Fermentation

Whole cluster pressed and fermented with indigenous yeast

Cooperage

40% new French Oak

Bottling

March 2017

Cases Produced

170 cases

Release Date

April 2017

2014 Tilton Hill Sonoma Coast Pinot Noir



Harvest Notes

In many ways, the 2014 vintage is one for the record books. 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 soil with water, and cool summer weather allowed for the vines to thrive resulting in the earliest harvest on record.

Winegrower Notes

The third release of this single vineyard Pinot Noir comes from our coldest estate vineyard. This magnificent property is perched on a ridge top near the town of Freestone, located just a few miles from the Pacific Ocean in the Sonoma Coast AVA. We have planted both heirloom and Dijon clones of Pinot Noir that produce very small clusters that encourage early ripening. The grapes are harvested at night, and then rigorously hand sorted prior to destemming into open top fermenters.

Tasting Notes

Deep violet in color, this alluring and hedonistic wine has amazing extract and purity of fruit focus. Vibrant fruit aromas of wild strawberry and raspberry soufflé harmonize with East-Indian spice notes and notes of forest floor. Heady aromas lead into equally vibrant flavors of black raspberry, Queen Anne cherry and white pepper. On the palate the juicy red fruits compliment the velvet-like texture and a spicy finish.

Vineyard Sources

Tilton Hill Vineyard (Estate)

Harvest Data

September 10th - September 18th | Alcohol 14.4% | pH 3.53 | TA 0.61

Fermentation

Cold soaked for 8 days, indigenous yeast fermentation for almost two weeks

Cooperage

45% new French Oak

Bottling

February 2016

Cases Produced

492 cases

Release

September 2016

2014 Sonoma County Zinfandel



Harvest Notes

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Winegrower Notes

This hillside vineyard was planted on a steep and rocky slope on our estate at the northern end of Russian River Valley in 1970. We dry-farm these gnarled vines to produce small and compact clusters with incredible fruit intensity and bright acidity. After cluster sorting, destemming and berry sorting, this wine was fermented utilizing open-top fermentation. The wine is then aged in thin staved Bordeaux barrels on fine lees, without racking.

Tasting Notes

This wine exhibits lively aromas of vine-ripened blackberries, boysenberry and baking spices. On the palate the wine's exuberant fruit is in perfect harmony with bright acidity, fine grained tannins and a spice-laden finish. Utilizing Burgundian production techniques produce an elegant and restrained Zinfandel, while still capturing the intensity of the varietal. This wine is delicious upon release but will benefit from 3-7 years of cellar aging.

Vineyard Sources

Cohn Vineyard (Estate), 46 year old vines

Harvest Data

September 12th | Alcohol 15.2% | pH 3.75 | TA 0.63

Fermentation

Cold soaked for 5 days, open top fermentation

Cooperage

30% new French Oak, chateau frères barrels

Bottling

February 2016

Cases Produced

325 cases

Release Date

September 2016