

Benovia Winery's 20th Anniversary



Right now we're busy at the winery with harvest, which means that Thanksgiving will be here before you know it. Mother Nature has blessed us with a mild growing season (knock wood!) that has led to spectacular fruit and a 2025 vintage that's shaping up beautifully. As we reflect on 2025, we are so thankful for all the Benovians who celebrated our 20th anniversary with us at our home and at the winery. And, we're grateful to our team that has helped us build Benovia Winery over the past 20 years, and we look forward to the next 20 years!

First and foremost, we're farmers with a deep awareness that we're only temporary stewards of the land. Our sustainable, eco-friendly farming practices will continue to evolve as Benovia grows, and we're proud to share that once again our friends at Williams Selyem and Dan Kosta Wines are purchasing fruit that we've grown for them. Our reputation as farmers is sometimes overshadowed by our reputation as vintners, but you can't have one without the other and we're so appreciative of our Vineyard Manager Chris Kangas for his expertise.

It was so fantastic to see so many Benovians at our 20th anniversary celebrations and we hope to see more of you in the future! Bring your friends to the tasting room, join us on the road at one of our many events, or come to stay in our vineyard cottages.

With the Holidays approaching, we're already thinking about which wines we'll share with friends and family as we gather to celebrate the season. Which Benovia wines will you serve or give as gifts? It makes us so happy when folks let us know that they shared our wines with loved ones over the Holidays. We're truly honored that our wines are part of your celebrations – Thank you!

As Joe often says to our team, "Adelante!" The best is yet to come and we're so glad you're on this journey with us.

All best wishes,
Joe Anderson, Mary Dewane & Mike Sullivan
Co-Founders of Benovia Winery



2023: A Season of Patience and Promise

The growing season got off to an unusually slow start, with persistent cold temperatures and rainfall. Once the vines emerged from dormancy, spring temperatures remained cooler than average, and rain showers lingered through late May. Normally, we see Pinot Noir and Chardonnay bloom within a 10-day window, but this year was an exception, with bloom lasting a full four to five weeks. It wasn't until July that temperatures in the Russian River Valley began to hit normal levels, causing the season to be significantly delayed.

This season truly tested our patience—normally, we harvest our Cohn and Martaella Vineyards in mid to late August, but this year, the harvest stretched into September and even October. Our final pick came on November 6th, the latest I've ever harvested grapes in over 30 vintages. With all that extra hangtime, we saw even ripening and exceptional flavor development at relatively low sugar levels.

The wines from 2023 are vibrant, with bright acidity, delicate aromas, and intense flavors. Both Pinot Noir and Chardonnay are standout expressions of this vintage, with wonderful texture and balance. I expect these wines to evolve slowly in the bottle, rewarding those with the patience to wait and witness their full potential unfold.

Mike Sullivan Winemaker and Co-Owner

Fall Club Release Wines



2023 La Pommeraie Chardonnay

2023 Tilton Hill Chardonnay

2023 Martaella Pinot Noir

2023 Tilton Hill Pinot Noir

2023 Three Sisters Pinot Noir

2023 Clonal Selection III Pinot Noir

2022 Zinfandel

2025 Fall Release Tasting Notes



2023 Tilton Hill Chardonnay

The Third release for this single vineyard Chardonnay from our estate vineyard near Freestone. We are very excited about this new vintage, that we feel captures the special characteristics of Chardonnay grown in the Sebastopol hills neighborhood. This wine has exotic aromas of lemon balm, Rangpur lime, lychee nut, and fennel pollen. On the palate the wine is laser focused with flavors of white grapefruit and Asian Pear.

\$65 | Aging potential: 2-6 years | Production: 237 cases Source: Tilton Hill Estate Vineyard

2023 La Pommeraie Chardonnay

Focused aromas of lime blossom and accentuated by candied ginger. Then the vibrancy of the wine's aroma is matched by its opulent texture and layered flavors of spiced apple and, green papaya, with a mineral driven finish. Indigenous yeast fermentation in French oak barrels and extended aging of 16 months on lees has produced a wine with exceptional complexity.

\$65 | Aging potential: 2-6 years | Production: 265 cases Source: Zio Tony Ranch

2023 Martaella Pinot Noir

Deep ruby in color the vibrant raspberry and allspice aromas almost leap from the glass. On the palate the wine's juicy mouthfeel is supported by pomegranate and blackberry flavors, building through the mid-palate to the silky tannins on the finish. An intriguing blend of power and restraint this Pinot Noir is both savory and delicate.

\$75 | Aging potential: 2-10 years | Production: 299 cases Source: Martaella Estate Vineyard

2023 Clonal Selection III Pinot Noir

The 2023 Clonal Selection 3 is the Calera Selection, a single clone of Pinot Noir from our Martaella Estate Vineyard. This clone is distinctive because of its compact size and its dark red fruit character, exotic spices. We barrel fermented 25% percent of this wine in new French oak barrel. We remove one of the heads from the barrel, fill it with grapes and then close it up for fermentation. This barrel fermentation technique gives us red wines with richness and a distinctive opulence.

\$80 | Aging potential: 2-10 years | Production: 99 cases Source: Martaella Estate Vineyard 106 cases

2023 Three Sisters Pinot Noir

Almost ethereal aromatics of vine ripened strawberry, and sour cherry give way to East Asian spices of star anise and cinnamon stick. Refined aromatics of raspberries, black tea and violet floral notes are embraced by baking spices and sage. Essence of dark plum and black currant abound on the palate with a smooth texture formed by supple tannins

\$90 | Aging potential: 2-10 years | Production: 41 cases Source: Three Sisters Vineyard Ft. Ross-Seaview

2023 Tilton Hill Pinot Noir

Intense violet in color, this alluring and hedonistic wine has amazing extract and purity of fruit. Vibrant fruit aromas of vine ripened berries and currants harmonize with hibiscus flowers and notes of forest floor. Heady aromas lead into equally vibrant flavors mixed berry and white pepper. On the palate the juicy red fruits complement the velvet-like texture and spicy finish.

\$75 | Aging potential: 2-10 years | Production: 324 cases Source: Tilton Hill Estate Vineyard

2022 Zinfandel

This wine exhibits vibrant aromas of boysenberry jam and ripe figs. On the palate the wine's exuberant fruit is in perfect harmony with bright acidity, refined tannin, and a spice-laden finish. Utilizing Burgundian production techniques produces 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.

\$50 | Aging potential: 3-7 years | Production: 217 cases Source: Cohn Estate Vineyard



Benovia Employee Spotlight

"I am excited to spotlight one of my incredible team members, Izzy Lilly. She brings creativity and heart to everything she does at Benovia. From welcoming guests in the tasting room, helping share our story on social media, even performing her music at our events!" - Megan Koolmees, Tasting Room Manager

What first brought you to Benovia Winery?

A little bit of everything! I had just gotten back from a long solo trip to Italy and the UK after working in Dry Creek Valley for a year, and I still wanted to work with wine. I'm from Sebastopol and grew up around Pinot, so when I returned home, Russian River Valley was calling my name. Benovia essentially helped guide me back to my roots!

What's your favorite part of working in the tasting room?

I love talking with everyone and seeing what they're doing out in my little home of Sonoma County, whether it's their first time or they've been coming here twice a year for 30 years.

Do you have a favorite Benovia wine, and why?

It changes! But today I would say I'm craving the softness and juiciness of the Clonal Selection 2 Pinot Noir.

What's your favorite thing to do when you're not at work?

I'm a Bodega Bay/beach girl for sure, so pretty much anything involving the bay: watching the waves, walking or running on the beach, hiking up and down Bodega Head at sunset, eating at Fishetarian, or driving up Bay Hill Road (bonus if it's super foggy). Oh, and playing guitar and singing of course!

Where is your happy place in Sonoma County?

My childhood home in Sebastopol.

If you could enjoy a glass of wine anywhere in the world, where would it be?

I'm going to sound ridiculous, but the Italian Alps/Dolomites...I spent quite a bit of time there on my big Euro trip and there's nothing like a glass of Lagrein (albeit, not my *favorite* wine, but still amazing after a steep hike) with a view of those mountains.



How did you first get started in music?

When I was a toddler, my grandmother noticed how I loved to play around on the piano whenever I was at her place in Forestville, so she quickly got me into occasional lessons with her musical friends, and then singing in little local choir groups with other kids soon after that. My Italian family is always singing and dancing, too, so music has been a big part of my life since the very beginning!

Who are your biggest musical influences?

Oh gosh...Amy Winehouse, Stevie Nicks, Linda Ronstadt, Carole King, Jim Croce, Kurt Cobain, Chris Cornell...too many to name.

What do you enjoy most about performing at Benovia events?

I love having another way to connect with guests, especially our Club Members. It's also such a beautiful venue, I never tire of that view when singing my favorite songs.

How does wine and music fit together for you?

Wine and music bring people together, especially when you put them together!

What do you enjoy about helping with Benovia's social media?

Another creative outlet for me! It's fun to place wine bottles and glasses of wine around the property and see what looks cool to me.

Do you have a favorite type of post to create or share?

I love setting up photoshoots for the wine, especially when there's a theme, like for the 4th of July. I also really like getting to collaborate with Megan on the Zodiac Pack videos!

What's your approach to capturing the personality of the winery online?

Martaella Vineyard, where we're based and where the Winery and Tasting Room are located, is the perfect spot to capture the essence of Benovia Winery overall. It's so beautiful and relaxing here, especially outside with the view of Mount St. Helena, so I try to capture that feeling as best I can. The staff is so welcoming and unpretentious here, as well, so we're all an essential part of Benovia's online presence to show folks that we're truly happy to have them here and share amazing Benovia wines with them.

What's the best advice you've ever received?

The only constant is change.

How do you like to celebrate a big accomplishment?

Wine!

Do you prefer a quiet night with a glass of wine or a lively gathering with friends?

I am all for a lively gathering with friends, especially when we all work in wine and share all sorts of fun bottles with each other.

What makes you most proud to be part of the Benovia team?

We're a small, closeknit team that lifts each other up and checks in with one another more often than I think is common for most workplaces. And as the newest team member, I've always been amazed at how friendly and welcoming everyone's been since I first started here almost 2 years ago now.

Benovia Cellaring Table

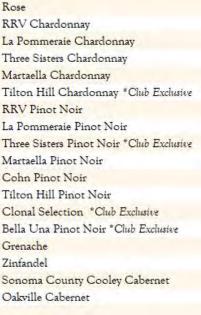
Sparkling

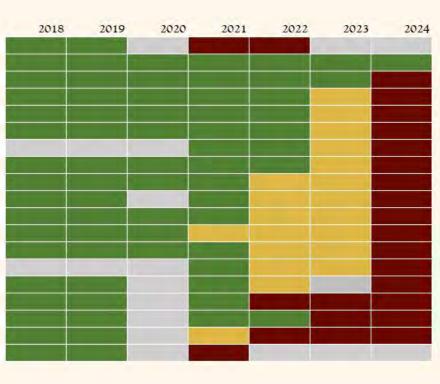


Drink/Hold

Not Yet Released

Did Not Produce





Upcoming Events

9/27/2025 Wine Club Pick up Party Santa Rosa, CA

> 10/5/2025 Fall Open House Santa Rosa, CA

10/7/2025 Omaha DTC Event Omaha, NE

10/9/2025 Iowa DTC Event

10/12/2025 Daytona Fall Tasting Event Daytona, FL

10/17-10/31/2025 Pumpkin Carving at Benovia Santa Rosa, CA

> 10/25/2025 Phoenix Open House Phoenix, AZ

10/26/2025 Phoenix Fall Open House 2

10/31/2025 Haunting in the Grove Santa Rosa, CA

Questions about our events? Contact, Megan Koolmees 707-703-1643 - megan@benovia.com

Celebrate our 20th Anniversary with us!

After the club allocation we are going to celebrate your support over the years as a Benovian. By offering our club who received their Fall Club shipment one time special pricing on select wines in November. Be on the lookout for details.

Year Round Gifting

It's never too early to start making your list of friends and family, clients, or co-workers. Show your appreciation with hand-crafted wines from Benovia Winery. Visit our website for all of your gifting needs.



Contact teambenovia@benovia.com for assistance with gifting needs.

Your cozy Benovia Benefits await! Come stay with us!



Have you ever dreamt of vacationing in the midst of a vineyard? Benovia Winery has two fantastic cottages – our Pinot Noir & Chardonnay cottages. Both are open to the public, but Benovians receive complimentary stays and special pricing. Each cottage stay comes with a tasting appointment and other luxe details like a hot tub. Many more details are available, and both are so picturesque and relaxing.

Chardonnay Cottage Amenities

Air Conditioning
Washer and Dryer
WiFi
Full Kitchen
1 King Bed with Ensuite Bath
2 Queen Beds
2 Baths
Coffee Maker
2 Baths
TV with Streaming Available
Steps from the winery
Outside Dining Space



To reserve a cottage, please contact:

Brian Catlett 707-703-1648 Brian@benovia.com

Pinot Cottage Amenities

Air Conditioning
Washer and Dryer
WiFi
Full Kitchen
2 King Beds with Ensuite Baths
2.5 Baths, 1 ADA Accessible
Fireplace
Hot Tub
Coffee Maker
TV with Streaming Available
Steps from the winery Outside
Dining Space

Club Member Rates are dependent on the Current Membership Level

Top of The Hill Membership - 2 Nights Complimentary per year, \$295 a night thereafter Winemakers Path Membership - \$295 a night

Trailblazer Membership - \$395 a night

Non-Member -\$595 a night

Each Stay will incur a \$200 Cleaning Fee and a 12% Occupancy tax on the subtotal of the cleaning fee and nights stayed.



20th Anniversary



On behalf of our families and staff, thank you for helping us reach this milestone!

