**BENZIGER FAMILY WINERY**

**Sauvignon Blanc North Coast 2013**

**REGION:** America / California / Sonoma County  
**GRAPE:** 100% Sauvignon Blanc

Grapes from the North Coast appellation are harvested from multiple vineyards chosen for their excellent site location and soil makeup. Each site contributes its distinct characteristics to create this complex, profound wine. In the vineyard, canopy management and crop thinning are instrumental in achieving the perfect fruit-to-acid balance. It is aged in 100% stainless steel drums and on the lees to develop more complexity and mouthfeel.

**HARVEST NOTE**

2013 was a much more intense harvest that tested our ability to execute farming practices on time with shortages in manpower. The normal 6-8 week harvest was done in 5, and in some cases we were picking all different varietals on the same day, at the same time. It was one of the earlier harvests to start and finish in a decade. Vines started their development quite early this year because of the dry weather, which resulted in plenty of “hang time”.

**TASTING NOTE**

2013 Sauvignon Blanc is fresh and elegant, a definite crowd pleaser. This wine offers bright flavors and aromas of lemongrass, grapefruit and melon with refreshingly crisp acidity and complex minerality. Experience a soft, yet enduring wine that provides a balanced elegance on the palate.

**FOOD PAIRING**

Great alone or paired with a fresh crab salad.

**TECHNICAL DATA**

- **APPELLATION:** North Coast  
- **PH:** 3.21  
- **ACIDITY:** 0.62 g/L  
- **ABV:** 13.5%  
- **AGING:** Aged in 100% stainless steel drums

**POINTS OF DISTINCTION**

- This "Old World" style Sauvignon Blanc is great with casual summer dishes (grilled chicken salad and pan-fried fresh water fish)  
- Aged in 100% stainless steel drums  
- Great sipper on its own.  
- Certified sustainable

“Wine enhances life. Wine brings joy and stimulates communication. It is consumable art.”

– JEFF MCBRIDE, WINEMAKER