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wine club newsletter

SPRING 2019

dear club members,

A few months late, but happy 2019! I hope you had a chance to re-charge your batteries a bit at the end of the year, and have had some success holding on to your New Year's resolutions until now (except if it was drinking less wine- wink, wink). Our team had a busy end to the year with Harvest starting later than usual and extending our time in the vineyard later into the end of the year, but everything is shaping up just perfectly. With just a little break at the holidays, we've since been busy getting some of our 2019 releases ready to share with you!

We are back with releases of member favorites including our 2017 White Burgundy and 2018 Wow Oui. We consider this duo the go-to for spring, once the sun starts to peek out from behind the clouds. We also have the 2016 Tusca Brava, which is a Benziger family favorite, as well as a perpetual award winner.

We hope you are making plans to join us for our great Club events planned this year! Our complimentary Social Club get-togethers for Imagery & Benziger Club Members will continue in 2019. Our 2019 event calendar is out so you can mark the dates and plan to spend some time with us this year!

Cheers to a year filled with great wine and friends!

jamie benziger

2016 sangiovese

sonoma county

Alc. 14.5% | T.A. .59 | pH 3.61 | 1506 cases

label artist Heather Patterson | Loveland, CO

tasting notes The 2016 Sangiovese is fruit-forward with layers of cherry, plum and complex elements of toast and herbs. Aromas of dried cherries, figs, and a subtle hint of rose bouquet. Well established tannins along with light oak aging allow for an enduring finish.

cellaring recommendation Drink now or cellar for 6-8 years

retail: $42 | club: $33.60

2016 tempranillo

upper ridge vineyard | pine mountain / cloverdale peak

Alc. 14.3% | T.A. .55 | pH 3.77 | 939 cases

label artist Mark Eanes | Benicia, CA

tasting notes The 2016 Tempranillo was crafted to be a rich and balanced wine, overdelivering on contrasting flavors such as black cherry and leather. Chock full of red-fruit characteristics, well-integrated oak, and medium acids contributes to the mature, soft tannins this wine boasts from start to finish.

cellaring recommendation Drink now or cellar for 8-10 years

retail: $45 | club: $36.00

2017 white burgundy

north coast

Alc. 14.1 % | T.A. .67 | pH 3.43 | 1568 cases

label artist Laura Plageman | Oakland, CA

tasting notes Chardonnay and Pinot Blanc make up the heart of this voluptuous blend, lending bright acidity as well as mango, papaya and pineapple notes. Pinot Meunier adds poise and a touch of spice for a lasting finish.

blend 48% Chardonnay, 37% Pinot Blanc, and 15% Pinot Meunier

cellaring recommendation Drink now or cellar for 1-3 years

retail: $32 | club: $25.60

2017 primitivo

sonoma valley | sonoma county

Alc. 15.0 % | T.A. .54 | pH 3.74 | 523 cases

label artist Mark Dean Veca | Los Angeles, CA

tasting notes Bramble-berry and black cherries come to focus as the Primitivo's aromas carry to the nose, readying for a first sip. Sumptuous heady black currant and sweet spices are embedded throughout the palate. Fine-grained tannins welcome a vibrant backdrop of acidity, giving this wine the ability to be versatile when pairing.

cellaring recommendation Drink now or cellar for 6-8 years

retail: $49 | club: $39.20

2018 wow oui

pine mountain / cloverdale peak

Alc. 14.3 % | T.A. .60 | pH 3.16 | 1200 cases

label artist Martina Nehrling | Chicago, IL

tasting notes The 2018 Wow Oui is a blend of Sauvignon Blanc and Muscat Canelli which unite to create a fresh wine with abundant layers of pink grapefruit and floral aromatics. The fruit remains hanging until it achieves WOW factor flavors, then harvested and fermented in stainless steel to preserve its crisp acidity.

blend 95% Sauvignon Blanc and 5% Muscat Canelli

cellaring recommendation Drink now

retail:$27 | club:$21.60

2016 tusca brava

sonoma county

Alc. 14.9 % | T.A. .58 | pH 3.58 | 765 cases

label artist Mark Eanes | Benicia, CA

tasting notes In the 2016 vintage, our Tusca Brava has a foundation of Sangiovese with flavors of bright cherry, plum, and raspberry compote. Malbec adds lushness and depth while Cabernet Sauvignon adds structure, rich tannins, and color. Merlot provides the final touch, adding roundness to the wine.

blend 48% Sangiovese, 25% Malbec, 17% Cabernet Sauvignon, and 10% Merlot

cellaring recommendation Drink now or cellar for 8-10 years

retail:$57 | club:$45.60

Vintage Notes

2016: We had become accustomed to working with limited amounts of water due to the drought, but this year we worried about abundance - it was a wet winter. Despite early season warmth and rain challenges, once we hit ripening season we had great weather for the hanging fruit to reach full maturity and to achieve ideal flavors and balance.

2017: During winter and spring we had record-breaking rainfall - 75 inches. After the wet start the vines developed at rapid growth. We endured four heat waves before the berries fully changed color. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late with overall fruit forward wines with nice acidity. All of our white varietals, and roughly 90% of our red varietals, had been harvested before the October fires.

2018 With ideal conditions during flowering and a cooler, dry year, yields were up and the quality superb. The large crop set resulted in our team making multiple thinning passes of the fruit leaving only that of the highest quality. Due to mild temperatures, harvest started two weeks later than in 2017. With only one rain event at the beginning of October and clear skies from then on, the fruit was able to have a long hang time to reach textbook maturity.

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EGGPLANT PARMESAN WITH RED WINE MARINARA

servings: 2 | preparation time: 10mins | cook time: 45mins

INGREDIENTS

1 eggplant
½ C red wine
2-4 Tbsp flour
2 eggs beaten
½ C panko
3 garlic cloves
1 onion
2 Tbsp Italian seasoning
¼ C Mozzarella
2 Tbsp Parmesan cheese
1 Tbsp brown sugar
8 oz plain tomato sauce
28 oz crushed tomatoes
1 package of Fettuccine

goes great with 2016 Tusca Brava

RECIPE PROVIDED BY:
JOSHUA KOSIN, DIRECT SALES ASSOCIATE
BENZIGER FAMILY WINERY &
IMAGERY ESTATE WINERY

PREPARATION

- Pour a glass of 2016 Tusca Brava
- Preheat the oven to 375^{0}F
- Boil water for pasta
- Peel eggplant and slice into ½ inch planks or coins
- Dredge eggplant in flour, then coat in egg wash and coat in the panko
- Dice onion & garlic

DIRECTIONS

- Pan fry the eggplant planks or coins until golden brown then transfer them to a baking sheet
- Top eggplant with Mozzarella & Parmesan and bake in the oven for 10 minutes
- Sauté diced onion on high heat until sweating for about 2 minutes
- Add garlic to the pan with the onion and cook for 1 minute
- Add 1/2 C of favorite red wine and reduce heat
- Add brown sugar, Italian seasoning, plain tomato sauce and crushed tomatoes - bring to a boil
- Let simmer for 15 minutes
- Puree to desired smoothness in blender
- Add pasta to boiling water let cook for instructed time on package
- Drain and plate pasta, adding eggplant on top and cover in sauce.
- Refill wine glass and enjoy!