CLUB PARADISO

CLUB PARADISO SPRING SELECTIONS 2024

BENZIGER. family winery

I MAGERY.

LABEL ARTIST | ELAINE COOMBS

I MAGERY.

2022 WHITE BURGUNDY

NORTH COAST

ALC. 14.0% | TA 6.1 | PH 3.41 | CASES 2972

TASTING NOTE

This North Coast stunner is inspired by the tradition of elegant white wine blends from Burgundy. Chardonnay makes up the heart of this voluptuous wine, blending bright acidity, green apple and thirst-quenching tropicality. Meanwhile Pinot Meunier and Pinot Blanc add richness, complexity, and a final touch of candied spice that persists through the smooth finish.

VINTAGE

The growing season was consistent and mild. Signs pointed to an early harvest until a late August/early September heat wave pushed ripening in some blocks, resulting in a quickened harvest pace. But September rain brought a sigh of relief, refreshing the vines and allowing more hang time for the remaining grapes. This was one for the record books, with harvest wrapping up just before mid-October, our earliest finish since 2004. Overall, the result was concentrated and flavorful fruit, creating flavorful wines with great acid balance.

WINEMAKING

The grapes are harvested at night to protect their delicate flavors and to preserve freshness, then whole cluster-pressed and barrel fermented in French oak. We allow the Chardonnay, Pinot Blanc, and Pinot Meunier to age on the lees, stirring every two weeks to build body and round texture. This blend is then barrel aged, creating a creamy mouthfeel.

CELLARING Drink now or cellar for up to 3 years

BLEND 73% Chardonnay, 22% Pinot Blanc and 5% Pinot Meunier

LABEL ARTIST April Midkiff | Litchfield Park, AZ

WINEMAKER

Jamie Benziger





APPELLATION SERIES

2022 APPLE HILL CHARDONNAY

SANGIACOMO VINEYARD - LOS CARNEROS

ALC. 14.0% | TA 4.87 | PH 3.62 | CASES 530

TASTING NOTE

Our Apple Hill Chardonnay is sourced from the Sangiacomo Vineyard in Los Carneros. After an inviting prelude of rich caramel and warm apple pie aromas, a rich and creamy midpalate delights with notes of baked orchard fruit, ripe pear, and a hint of cinnamon spice.

VINEYARD

The Apple Hill Chardonnay is sourced from the Sangiacomo "Home Ranch" at the bend in Sonoma Creek. This vineyard is planted to a dozen combinations of clone and rootstocks and has almost exclusively silty clay loam soils. The Apple Hill block is organically grown and aligns with our green farming practices.

VINTAGE

The growing season was consistent and mild. Signs pointed to an early harvest until a late August/early September heat wave pushed ripening in some blocks, resulting in a quickened harvest pace. But September rain brought a sigh of relief, refreshing the vines and allowing more hang time for the remaining grapes. This was one for the record books, with harvest wrapping up just before mid-October, our earliest finish since 2004. Overall, the result was concentrated and flavorful fruit, creating flavorful wines with great acid balance.

WINEMAKING

Our grapes are night harvested to preserve delicate flavors and freshness. They are immediately whole cluster pressed, spending no time on the skins. This wine is fermented and aged in American oak, resulting in a creamy and luxurious mouthfeel.

CELLARING Drink now or cellar up to 4 years

CERTIFICATION Certified Organic

W I N E M A K E R Lisa Amaroli



APPLE HILL CHARDONNAY



2023 ALEATICO ROSÉ

SONOMA VALLEY

ALC. 13.5% | TA 7.49 | PH 3.21 | CASES 925

TASTING NOTE

This exclusive varietal, sourced from Serres Ranch in Sonoma Valley, creates the perfect Rosé bursting with notes of sweet strawberry and rose petals. Ripe red raspberries on the palate enhance the elegance of this well-balanced wine.

VINTAGE

The vintage was marked by abundant rains that nourished the soils before a cooler spring and summer created a long growing season. The grapes matured at a slow and steady pace, until many varietals ripened simultaneously, prompting a compressed harvest that kicked off on September 21st, the latest start we've seen since 2011. One of the finest vintages in years, 2023 yielded superb fruit with great flavors along with concentrated and balanced acids at lower sugar levels.

WINEMAKING

Our Aleatico grapes are hand-harvested in the early morning to retain acidity and freshness in the fruit. First, the juice is allowed to macerate on the skins for about 4-6 hours, creating the perfect color for our Rosé. After whole-cluster pressing, the juice undergoes cold fermentation, maintaining the aromas and flavors of the fruit.

CELLARING Drink now

LABEL ARTIST Amy Ferron | Mercer Island, WA

WINEMAKER

Jamie Benziger





APPELLATION SERIES

2023 ROSÉ

FRANK JOHNSON VINEYARD - DRY CREEK VALLEY

ALC. 14.0% | TA 6.6 | PH 3.26 | CASES 550

TASTING NOTE

Our Rosé is a delightful expression of Grenache sourced from Dry Creek Valley vineyards. Concentrated aromas of citrus and delicate strawberry essences are followed by a juicy and refreshing palate reminiscent of warm summer days in this crisp stunner.

VINEYARD

Located in the Dry Creek Valley, the Frank Johnson Vineyard is composed of loamy, slow but well-draining Goldridge soil, which keeps the terrain cool and allows long hang-time. Throughout the growing season, we tailored our work in the vineyard to balance the site's natural ability to produce fruit with intense aromatics.

VINTAGE

The vintage was marked by abundant rains that nourished the soils before a cooler spring and summer created a long growing season. The grapes matured at a slow and steady pace, until many varietals ripened simultaneously, prompting a compressed harvest that kicked off on September 21st, the latest start we've seen since 2011. One of the finest vintages in years, 2023 yielded superb fruit with great flavors along with concentrated and balanced acids at lower sugar levels.

WINEMAKING

The grapes immediately undergo whole cluster pressing and cold fermentation to preserve crisp acidity and aromatics. The flush hue comes from the very short amount of time the juice spends on its skins. 100% stainless steel fermentation at very low temperatures preserves the fresh fruit components.

CELLARING Drink now

CERTIFICATION Certified Sustainable

WINEMAKER Lisa Amaroli





2023 WOW OUI

UPPER RIDGE VINEYARD - PINE MOUNTAIN

ALC. 13.5% | TA 8.6 | PH 3.22 | CASES 1050

TASTING NOTE

Wow Oui is a refreshing blend of Sauvignon Blanc, Muscat Canelli and Albariño. This fruit-forward style presents perfumed aromas of pink lemonade and grapefruit, while lemon-lime and stone fruit dazzle on the midpalate.

VINTAGE

The vintage was marked by abundant rains that nourished the soils before a cooler spring and summer created a long growing season. The grapes matured at a slow and steady pace, until many varietals ripened simultaneously, prompting a compressed harvest that kicked off on September 21st, the latest start we've seen since 2011. One of the finest vintages in years, 2023 yielded superb fruit with great flavors along with concentrated and balanced acids at lower sugar levels.

WINEMAKING

Our white grape varietals are all hand harvested in the early morning to retain acidity and freshness in the fruit. They are immediately whole cluster pressed to stainless steel tank and cold fermented to maintain the aromas and flavors of the fruit.

CELLARING Drink now

BLEND 78% Sauvignon Blanc, 18% Muscat Canelli and 4% Albariño

LABEL ARTIST Charlie Bluett | Westfield, VT

WINEMAKER Jamie Benziger





APPELLATION SERIES

2023 SAUVIGNON BLANC

FRANK JOHNSON VINEYARD - DRY CREEK VALLEY

ALC. 14.0% | TA 6.72 | PH 3.34 | CASES 485

TASTING NOTE

Situated on the border of Dry Creek Valley, Frank Johnson Vineyard produces the alluring aromatics associated with cool climate Sauvignon Blanc. Fragrant peach, freshly cut grass, lime, and guava serve as an inviting prelude to the bright citrus zest and lime blossom within.

VINEYARD

Located in the Dry Creek Valley, the Frank Johnson Vineyard is composed of loamy, slow but well-draining Goldridge soil, which keeps the terrain cool and allows long hang-time. Throughout the growing season, we tailored our work in the vineyard to balance the site's natural ability to produce fruit with intense aromatics.

VINTAGE

The vintage was marked by abundant rains that nourished the soils before a cooler spring and summer created a long growing season. The grapes matured at a slow and steady pace, until many varietals ripened simultaneously, prompting a compressed harvest that kicked off on September 21st, the latest start we've seen since 2011. One of the finest vintages in years, 2023 yielded superb fruit with great flavors along with concentrated and balanced acids at lower sugar levels.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness. They are immediately whole cluster pressed, then cold fermented in stainless steel tank to retain fresh fruit aromatics while maintaining the crisp and refreshing palate.

CELLARING Drink now

CERTIFICATION Certified Sustainable

WINEMAKER Lisa Amaroli

