

# IMAGERY<sup>®</sup>

ESTATE WINERY

## 2023 VIOGNIER

PRATT VINEYARD - RUSSIAN RIVER VALLEY

ALC. 14.2% | TA 7.0 | PH 3.38 | CASES 479

### TASTING NOTE

Grown in the cool climate of the Russian River Valley, our Viognier is a classic expression of this aromatic varietal. Fragrant candied-citrus aromas burst from the glass before concentrated notes of sugared lime, apple, lemon, and white peach dance across the palate. The inviting roundness of the midpalate and rich texture are complimented by a lush 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.

### VINEYARD

Russian River Valley is located near the Pacific Ocean, which lends cool breezes and coastal fogs to cool the vineyards, giving the final wine structured and silky textures. Cool-climate grapes flourish in this cool-climate location where Goldridge soil, a combination of fractures sandstone and sandy loam, is found.

### 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.

### WINEMAKER

Jamie Benziger

### CELLARING

Drink now

### LABEL ARTIST

Jeffrey R. Melzack | Walpole, MA



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## 2023 ALBARIÑO

SILVA VINEYARD - SONOMA VALLEY

ALC. 12.5% | TA 6.2 | PH 3.40 | CASES 434

### TASTING NOTE

Enticing aromas of white peach and passionfruit will draw you into our Sonoma Valley Albariño. On the palate, juicy grapefruit, crisp peach, and citrus-lime are accented with a soft, round mouthfeel. A delectable finish refreshes with a touch of minerality.

### 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 hand harvested in the early morning to retain acidity and freshness in the fruit. They are immediately whole cluster pressed, then cold fermented in stainless steel tank to maintain the aromas and flavors of the fruit. A two-month sur lie aging creates complexity, richness and roundness in the midpalate.

### WINEMAKER

Jamie Benziger

### CELLARING

Drink now

### LABEL ARTIST

Marlise Newman | Mooresville, North Carolina



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## 2021 TEMPRANILLO

UPPER RIDGE VINEYARD, PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.0% | TA 6.1 | PH 3.75 | CASES 1024

### TASTING NOTE

Our Tempranillo is rich and expressive. Perfumed plum preserve aromas warm the nose before sweet notes of baked cherry, wild strawberry, and cedar dance across the palate. Balanced acidity and soft tannins round out the finish.

### VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varieties, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

### WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. After destemming and optical sorting which allows for only the best berries to make it to the tank, the fruit is cold soaked for 3-4 days to extract color and flavors. Pump-overs take place 1-3 times daily until fermentation is complete. The wine is then aged in French and American oak barrels for 17 months.

### CELLARING

Drink now or cellar for up to 6 years

### LABEL ARTIST

James Ong | Saratoga, CA

### WINEMAKER

Jamie Benziger



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## 2021 BARBERA

SONOMA COUNTY

ALC. 14.7% | TA 7.33 | PH 3.49 | CASES 1128

### WINEMAKER

Jamie Benziger

### CELLARING

Drink now or cellar up to 6 years

### LABEL ARTIST

Judith Carlisle | Atlanta, Ga

### TASTING NOTE

Opulent aromatics of black fruit and spice are followed by a dark and fruit-forward core. The rich and animated palate reveals dark cherries, blackberries, and dried blueberries. Soft tannins and impeccable structure complemented by a lively finish.

### VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varieties, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

### WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. They are then destemmed and optically sorted to allow for only the best berries to make it to the tank. The fruit is then cold soaked for 3-4 days to extract color and flavors. Our preferred yeast is then added to tank and pumped over gently 1-3 times a day until fermentation is complete. This wine is then aged in French barrels for 16 months.



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## 2021 MALBEC

UPPER RIDGE VINEYARD - PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.9% | TA 6.7 | PH 3.64 | CASES 901

### TASTING NOTE

Offering brilliant aromatics of wild blueberry and sweet violet, this softly textured Malbec is luscious and well-rounded. Notes of blackberry and plum are followed by a hint of clove with pleasant lift on the midpalate. The bold flavors are excellently balanced by a sleek and graceful tannic structure..

### VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

### WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. After destemming and optical sorting which allows for only the best berries to make it to the tank, the fruit is cold soaked for 3-4 days to extract color and flavors. Our preferred yeast is then added to tank and gentle pump overs take place 1-3 times daily until fermentation is complete. The wine is then aged in French, Hungarian, and American oak for 16 months.

### WINEMAKER

Jamie Benziger

### CELLARING

Drink now or cellar up to 8 years

### LABEL ARTIST

Mai Wyn Schantz | Denver, Colorado





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## 2021 LAGREIN

UPPER RIDGE VINEYARD - PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.2% | TA 6.52 | PH 3.72 | CASES 713

### TASTING NOTE

Our Upper Ridge Vineyard, one of the highest-elevation vineyards in Sonoma County, is ideally situated to nurture a robust and age-worthy expression of this unique northern Italian varietal. Deeply hued and full-bodied, the 2021 release exudes mixed wild berry preserves, candied blood orange, pomegranate, and cocoa nib. The dark core is woven with balanced acidity, creating an exceptional food pairing wine.

### VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

### WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. They are then destemmed and optically sorted to allow for only the best berries to make it to the tank. The fruit is then cold soaked for 3-4 days to extract color and flavors. Gentle pump-overs take place 1-3 times a day until fermentation is complete. This wine is then aged in French, American, and Hungarian Oak barrels for 16 months.

### WINEMAKER

Jamie Benziger

### CELLARING

Drink now or cellar up to 10 years

### LABEL ARTIST

Lisa Manes-James | Santa Rosa, CA

