

IMAGERY[®]

ESTATE WINERY

2022 CABERNET SAUVIGNON

Estate Grown-Sonoma Valley

ALC. 14.5% | TA 6.1 | PH 3.6 | CASES 338

APPEARANCE

Deep garnet in color, bold, rich, and beautifully poised for aging.

AROMA

Layers of freshly ripened blackberry and black cherry, with hints of cassis that mingle with subtle notes of leather, molasses, and spice.

PALATE

On the palate, supple tannins and firm structure carry through the smooth finish.



LABEL ARTIST

Jeffrey Long
San Rafael, CA

ABOUT THE WINE

Our Estate Cabernet Sauvignon is rooted in a rare Sonoma Valley site nestled against the Mayacamas ridge. Rising up a sun-drenched hillside, our Cabernet blocks are planted in well-drained soils with southern exposures that create warmth akin to Napa Valley. This is one of the few places in Sonoma where Bordeaux varietals ripen with the richness and structure found in the world's top wine-growing regions. At just under four acres, this precious site yields small-lot wines that reflect the exceptional character of our uncommon vineyard. Grapes are hand harvested in the early morning to preserve acidity and freshness. They're then destemmed and optically sorted, allowing only the best berries to reach the tank. Native yeasts from the vineyard to start fermentation, with gentle pump-overs one to three times daily until complete. The wine is aged in French oak barrels for 16 months, adding depth and refinement to its bold profile.

VINEYARD

Sonoma Valley, one of the oldest Sonoma AVAs, was officially designated as an AVA in 1981 and is bordered by the Mayacamas Mountains to the east and the Sonoma Mountains to the west. Our vineyards are located at the northern end of the valley, where the region experiences warm daytime temperatures and cool evenings. The Sonoma Mountains act as a protective barrier, helping to hold warmth close to the valley floor creating a warm, sheltered basin that encourages ripening while shielding the vines from harsh cool winds. Coastal fog drifts into the valley, moderating temperatures and allowing the grapes to retain freshness and develop acidity gradually and consistently. The vines here focus much of their energy on reaching deep into the volcanic soil, rich in sandy clay and loam, providing essential nutrients, excellent drainage, and temperature control.

CELLARING

Drink now or cellar up to 10 years

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2022 GRENACHE

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 14.5% | TA 5.6 | PH 3.61 | CASES 110

APPEARANCE

Bright ruby in the glass with translucent edges and a lively clarity that hints at the wine's elegance and freshness.

AROMA

Aromas of strawberry preserves are complemented by layered nuances of dried herbs.

PALATE

The medium body reveals flavors of pomegranate and juicy red fruits, with hints of baking spices, all blending seamlessly into a silky, refined finish.

ABOUT THE WINE

Our Grenache thrives at Upper Ridge Vineyard, perched at 2,600 feet in the northern Mayacamas Mountains, one of the highest elevations in Sonoma County. The site is defined by shallow volcanic soils rich in gravel and loam, creating a naturally demanding environment that limits yields and concentrates character in the fruit. Cool mountain nights help preserve acidity, balancing the boldness that comes with high-altitude sun exposure. Grapes are hand harvested in the early morning to retain freshness, then destemmed and optically sorted. A 3-to-4-day cold soak precedes fermentation, with gentle pump overs daily. The wine is then aged in French Oak barrels for 16 months.

VINEYARD

Perched high on the northern flank of the Mayacamas Mountains, Pine Mountain – Cloverdale Peak is Sonoma County's northernmost AVA and its most elevated, with vineyards planted above 1,800 feet. Though officially established as an AVA in 2011, viticulture here dates back to the mid-1800s. Steep slopes of fractured shale, sandstone, and volcanic rock create shallow, well-drained soils that challenge the vines. Elevation brings distinctive climatic influences: fog often settles below the vineyard line, allowing for extended sun exposure, while cooler air drains into the valleys at night, leaving these mountaintop sites relatively warm. This inversion pattern, along with steady mountain breezes and the rugged topography, defines a growing region shaped by isolation, elevation, and dramatic natural forces.

CELLARING

Drink now or cellar up to 6 years

ARTIST LABEL

Sammy Koh - Palo Alto, CA

WINEMAKER

Jamie Benziger



IMAGERY[®]

ESTATE WINERY

2022 LAGREIN

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 13.7% | TA 7.2 | PH 3.83 | CASES 188

APPEARANCE

Deep purple in color, with an opaque core and vibrant rim.

AROMA

A complex and inviting nose of black currant, sage, and violet is layered with dried tobacco and wild berry preserves.

PALATE

Full-bodied and bright, the dark core is balanced by lively acidity and assertive tannins. The finish is long and spicy, offering depth and refinement.



LABEL ARTIST

Suzy Barnard
San Francisco, CA

ABOUT THE WINE

At 2,600 feet in the northern Mayacamas Mountains, our Upper Ridge Vineyard is one of the highest-elevation sites in Sonoma County, an ideal setting for a robust, age-worthy expression of this distinctive northern Italian varietal. Shallow volcanic soils rich in gravel and loam create a challenging environment that limits yields and intensifies character. Cool mountain nights preserve acidity, while bold sun exposure develops richness and depth. Grapes are hand harvested in the early morning, then destemmed and optically sorted to ensure only the best fruit reaches the tank. After a three-to four-day cold soak, fermentation proceeds with gentle pump-overs one to three times daily. This wine is then aged in French, American, and Hungarian Oak barrels for sixteen months.

VINEYARD

Perched high on the northern flank of the Mayacamas Mountains, Pine Mountain – Cloverdale Peak is Sonoma County's northernmost AVA and its most elevated, with vineyards planted above 1,800 feet. Though officially established as an AVA in 2011, viticulture here dates back to the mid-1800s. Steep slopes of fractured shale, sandstone, and volcanic rock create shallow, well-drained soils that challenge the vines. Elevation brings distinctive climatic influences: fog often settles below the vineyard line, allowing for extended sun exposure, while cooler air drains into the valleys at night, leaving these mountaintop sites relatively warm. This inversion pattern, along with steady mountain breezes and the rugged topography, defines a growing region shaped by isolation, elevation, and dramatic natural forces.

CELLARING

Drink now or cellar up to 10 years

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2022 OSO LOCO

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 14.2% | TA 6.4 | PH 3.67 | CASES 171

APPEARANCE

Deep ruby in the glass, with purple undertones and medium-high opacity.

AROMA

Fragrant and lifted, with notes of ripe strawberry, plum, and baking spice adding complexity to the fruit-forward nose.

PALATE

Flavors of strawberry and spice unfold over a foundation of lengthy tannins and a slight earthy grip, leading to a robust finish.



LABEL ARTIST

Melissa Meyer
New York, NY

ABOUT THE WINE

Our Oso Loco pays tribute to the bold wines of Spain. The grapes come from Upper Ridge Vineyard, perched at 2,600 feet in one of Sonoma County's highest vineyards. This remote site in the northern Mayacamas Mountains features shallow volcanic soils rich in gravel and loam, creating a naturally demanding environment that limits yields and concentrates flavor. Cool mountain nights preserve acidity, balancing the boldness brought by high-altitude sun exposure. Grapes are hand harvested early in the morning, then destemmed and optically sorted to select only the best berries. A three-to-four-day cold soak begins fermentation with our preferred yeast and gentle daily pump overs. The wine is then aged for 16 months in French, Hungarian, and American oak barrels.

VINEYARD

Perched high on the northern flank of the Mayacamas Mountains, Pine Mountain – Cloverdale Peak is Sonoma County's northernmost AVA and its most elevated, with vineyards planted above 1,800 feet. Though officially established as an AVA in 2011, viticulture here dates back to the mid-1800s. Steep slopes of fractured shale, sandstone, and volcanic rock create shallow, well-drained soils that challenge the vines. Elevation brings distinctive climatic influences: fog often settles below the vineyard line, allowing for extended sun exposure, while cooler air drains into the valleys at night, leaving these mountaintop sites relatively warm. This inversion pattern, along with steady mountain breezes and the rugged topography, defines a growing region shaped by isolation, elevation, and dramatic natural forces.

CELLARING

Drink now or cellar up to 8 years

BLEND

61% Tempranillo, 32% Malbec, 4% Grenache, 1% Cab Sauv, 1% Teroldego, 1% Sangiovese

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2022 TANNAT

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 14.0% | TA 6.7 | PH 3.72 | CASES 119

APPEARANCE

Deep, dark garnet in color, showcasing the wine's bold and voluptuous nature.

AROMA

Intense black fruit aromas draw you in, layered with rich, inviting complexity.

PALATE

The palate reveals rich flavors of blackberry, plum, tobacco, and espresso nibs on the midpalate. Striking intensity is balanced by structured tannins and a lingering, inviting acidity.



LABEL ARTIST

Will Combs
Glen Ellen, CA

ABOUT THE WINE

Tannat, a bold and tannic grape originally from Southwest France, finds a powerful expression in the rugged terrain of Upper Ridge Vineyard. Perched at 2,600 feet, Upper Ridge Vineyard sits at one of the highest elevations in Sonoma County. This remote site in the northern Mayacamas Mountains is defined by shallow volcanic soils rich in gravel and loam, creating a naturally demanding environment that limits yields and concentrates character in the fruit. Cool mountain nights help preserve acidity, balancing the boldness that comes with high-altitude sun exposure. Grapes are hand harvested in the early morning to retain acidity and freshness. After destemming and optical sorting, the fruit is cold soaked for three to four days to extract color and flavor. Gentle pump-overs occur one to three times daily until fermentation is complete. The wine is then aged in French oak barrels for 16 months.

VINEYARD

Perched high on the northern flank of the Mayacamas Mountains, Pine Mountain – Cloverdale Peak is Sonoma County's northernmost AVA and its most elevated, with vineyards planted above 1,800 feet. Though officially established as an AVA in 2011, viticulture here dates back to the mid-1800s. Steep slopes of fractured shale, sandstone, and volcanic rock create shallow, well-drained soils that challenge the vines. Elevation brings distinctive climatic influences: fog often settles below the vineyard line, allowing for extended sun exposure, while cooler air drains into the valleys at night, leaving these mountaintop sites relatively warm. This inversion pattern, along with steady mountain breezes and the rugged topography, defines a growing region shaped by isolation, elevation, and dramatic natural forces.

CELLARING

Drink now or cellar up to 10 years

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2023 ZINFANDEL

Sonoma Valley

ALC. 15.0% | TA 6.34 | PH 3.69 | CASES 264

APPEARANCE

Medium-deep ruby with a violet rim and moderate opacity.

AROMA

The nose is expressive, with dark berry aromas at the core. Hints of black pepper and spiced blueberry add complexity and depth.

PALATE

Layers of blackberry, dark cherry, and baking spice. Soft, well-integrated tannins provide structure, while a peppery lift carries through a polished, lingering finish.



ARTIST LABEL

Monika Steiner Ellison
Bern, Switzerland

ABOUT THE WINE

Our Zinfandel comes from a historic Sonoma Valley estate established in 1976, located on rugged mountainside terraces with soils ranging from volcanic ash to igneous rock. This diverse terroir creates a naturally challenging environment for the vines. The vineyard's legacy is built on a deep commitment to quality, innovation, and sustainable farming that has shaped the region. Grapes are hand harvested in the early morning to preserve acidity and freshness. After careful destemming and optical sorting to select only the best berries, the fruit undergoes a cold soak for three to four days to extract color and flavors. Gentle pump-overs take place one to three times daily during fermentation. The wine is aged for ten months in French oak barrels.

VINEYARD

Sonoma Valley, one of the oldest Sonoma AVAs, was officially designated as an AVA in 1981 and is bordered by the Mayacamas Mountains to the east and the Sonoma Mountains to the west. Our vineyards are located at the northern end of the valley, where the region experiences warm daytime temperatures and cool evenings. The Sonoma Mountains act as a protective barrier, helping to hold warmth close to the valley floor creating a warm, sheltered basin that encourages ripening while shielding the vines from harsh cool winds. Coastal fog drifts into the valley, moderating temperatures and allowing the grapes to retain freshness and develop acidity gradually and consistently. The vines here focus much of their energy on reaching deep into the volcanic soil, rich in sandy clay and loam, providing essential nutrients, excellent drainage, and temperature control.

CELLARING

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WINEMAKER

Jamie Benziger