

IMAGERY[®]

ESTATE WINERY

2022 PETITE SIRAH

Paso Robles

ALC. 15.0% | TA 5.5 | PH 3.64 | CASES 526

APPEARANCE

Inky and opaque at the core with a deep violet rim.

AROMA

Concentrated aromas of blueberry compote and blackberry jam. Notes of toasted oak, vanilla, and a hint of hazelnut round out the nose.

PALATE

Dark fruit entwines with finely textured tannins, carrying through a smooth dark-cocoa finish. Flavors of espresso and warm spice linger on a layered finish.



ABOUT THE WINE

Our Petite Sirah hails from the remote Highlands District of Paso Robles, where vines have thrived since the early 1970s beneath towering limestone cliffs rich with marine fossils. Planted by a sixth-generation ranching family, the vineyard's soils of marine limestone and sandy loam offer excellent drainage and a distinctive mineral edge. The wide temperature swings between warm days and cool nights help preserve acidity and freshness in the fruit. Grapes are hand harvested in the early morning, then destemmed and optically sorted to ensure only the best berries move to tank. A cold soak lasting three to four days precedes fermentation, followed by gentle pump-overs. The wine is then aged for sixteen months in French, Hungarian, and American oak.

VINEYARD

Established in 1983 and expanded in 1997 and 2009, the Paso Robles AVA is the largest in San Luis Obispo County, spanning 612,000 acres and encompassing 11 distinct sub-appellations. The region stretches 35 miles east to west and 25 miles north to south, with vineyards planted between 600 and 2,400 feet in elevation. Shaped by the interplay of inland warmth and marine influence, Paso experiences wide diurnal shifts and a dynamic range of growing conditions. The soils are among the most geologically diverse in California, formed from weathered granite, volcanic rock, and marine sedimentary layers, including Miocene-era calcareous shales. What sets Paso Robles apart is the abundance of high-pH calcareous soils found throughout the region. On the uplifted west side, chalky shale surfaces combine with dense clay-based soils and higher rainfall. Defined by its scale, complexity, and rugged terrain, Paso Robles is a region where geology and climate shape the fruit from the ground up.

CELLARING

Drink now or cellar up to 10 years

LABEL ARTIST

Sargam Griffin
Sebastopol, CA

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2022 BARBERA

Sonoma County

ALC. 14.5% | TA 6.4 | PH 3.62 | CASES 1242

APPEARANCE

Brilliant deep crimson in the glass with a glint of ruby at the edge, this Barbera reflects its freshness and purity of fruit.

AROMA

Opulent aromatics of wild berries and spice are followed by a dark and fruit-forward core.

PALATE

Bursting with red plum, blackberries, and dried blueberries. A spine of fresh acidity gives lift and energy, while soft tannins and impeccable structure complemented by a lively finish.



ABOUT THE WINE

Rooted in Sonoma's farming legacy, this wine brings together fruit from two multi-generational family vineyards. One, established in the 1970s, evolved from orchard to vineyard and now grows Barbera on both loam and bedrock soils. The other, founded in the 1920s and now stewarded by the sixth generation, sits between two mountain ranges where loam-based soils, geothermal influence, and sustainable farming practices support healthy vines. Together, these distinct sites offer a richly layered interpretation of Barbera shaped by heritage, soil, and a deep commitment to the land. Grapes are hand harvested in the early morning to preserve freshness, then destemmed and optically sorted to allow only the best berries into tank. A cold soak of three to four days precedes fermentation, with gentle pump-overs one to three times daily. The wine is then aged in French oak barrels for sixteen months.

VINEYARD

Bordered by the Pacific Ocean to the west and the Mayacamas Mountains to the east, Sonoma County is one of California's most geographically diverse winegrowing regions. Its 19 distinct appellations span a dramatic range of elevations, microclimates, and soil types, from foggy coastal ridges to sun-warmed inland valleys. Marine air moves inland through the coastal hills, moderating temperatures and creating a wide range of growing conditions. The soils are equally varied, including volcanic, sedimentary, and alluvial compositions that reflect the region's complex geologic history. Often referred to as the "Valley of the Moon," a nod to its Native American heritage, Sonoma County is defined by its natural contrasts and dynamic interplay of climate, terrain, and tradition. Sonoma County received official AVA recognition in 1981, one of the earliest in California. In the decades since, the region has continued to define itself through increasingly specific sub-appellations, each distinguished by its own combination of elevation, exposure, and soil.

CELLARING

Drink now or cellar up to 6 years

ARTIST LABEL

Robin McCauley
Los Angeles, CA

WINEMAKER

Jamie Benziger

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 MALBEC

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 14.1% | TA 6.0 | PH 3.65 | CASES 538

APPEARANCE

Deep purple in color with violet hues

AROMA

Offers brilliant aromas of ripe plum and sweet violet

PALATE

Flavors of black currant, blueberry, and a touch of clove. Its bold fruit is beautifully balanced by structured tannins and a pleasant midpalate lift.



LABEL ARTIST

Kayla Mohammadi
Boston, MA

ABOUT THE WINE

Our Malbec 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 early in the morning to maintain freshness, then destemmed and optically sorted to ensure only the best berries reach the tank. After a cold soak of three to four days to extract color and flavor, fermentation begins with our preferred yeast, accompanied by gentle pump overs one to three times daily. The wine is then aged for sixteen 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

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2022 TEMPRANILLO

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 14.2% | TA 6.67 | PH 3.68 | CASES 454

APPEARANCE

Deep garnet in the glass with ruby highlights and medium-high opacity.

AROMA

Inviting aromas with baked cherry and blackberry at the forefront, followed by hints of plum preserve, leather, and cedar.

PALATE

Bold yet balanced, with dark fruit, clove, and toasty oak unfolding over firm tannins. A long, spice-laced finish echoes the structure and intensity of its high-elevation origin.



LABEL ARTIST

Carl T. Heyward
San Francisco, CA

ABOUT THE WINE

Tempranillo, Spain's signature red grape, is celebrated for its rich fruit and balanced acidity, traits beautifully enhanced by Upper Ridge Vineyard's high-elevation terroir. Perched at 2,600 feet, the 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 maintain freshness, then carefully destemmed and optically sorted. Following a three-to-four-day cold soak and gentle pump-overs during fermentation, the wine ages for 17 months in French 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 6 years

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2023 PRIMITIVO

Sonoma Valley

ALC. 15.5% | TA 6.8 | PH 3.62 | CASES 619

APPEARANCE

Deep garnet in color with a brilliant edge, reflecting the ripeness and warmth of Sonoma Valley.

AROMA

Vibrant aromas of black cherry and sun-ripened blackberry mingle with mocha, baking spice, and a hint of black pepper.

PALATE

Plush and fruit-forward on entry, with dark berry flavors. A well-structured wine that carries through to a satisfying finish.



LABEL ARTIST

Strider Patton
San Francisco, CA

ABOUT THE WINE

Our 2023 Primitivo comes from a historic Sonoma Valley estate established in 1976, set 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 rooted in a deep commitment to quality, innovation, and sustainable farming that has helped shape the region. Grapes are hand harvested in the early morning to retain acidity and freshness. After destemming and optical sorting to select only the best berries, the fruit is cold soaked for three to four days. Fermentation with our preferred yeast includes gentle pump overs, one to three times daily. The wine is aged nine months in French and American oak.

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 6 years

WINEMAKER

Jamie Benziger