

IMAGERY[®]

ESTATE WINERY

2024 RIESLING

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 12.5% | TA 6.7 | PH 3.07 | CASES 179

APPEARANCE

Pale straw with shimmering clarity, the wine catches the light with a crisp, luminous glow.

AROMA

Aromas of stone fruit and white flower lead the way, inviting you into the bright, fresh character of the wine.

PALATE

The palate offers vibrant flavors of fresh citrus, apricot, and Gravenstein apple, supported by a crisp structure that culminates in a mouthwatering candied citrus and mineral finish.



LABEL ARTIST

Nancy Ivanhoe
Los Angeles, CA

ABOUT THE WINE

Our Riesling is a vibrant expression of Upper Ridge Vineyard, one of the highest-elevation sites in Sonoma County, perched at 2,600 feet in the northern Mayacamas Mountains. This remote vineyard's shallow volcanic soils, rich in gravel and loam, create 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. Upper Ridge's rugged terrain shapes a diverse mix of varieties, including our Riesling. The grapes are 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 fermented at a cold temperature to maintain the aromas and flavors of the fruit.

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 5 years

WINEMAKER

Jamie Benziger

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ESTATE WINERY

2024 VIOGNIER

Pratt Vineyard - Russian River Valley

ALC. 14.0% | TA 6.2 | PH 3.36 | CASES 719

APPEARANCE

Pale gold in color with brilliant clarity, reflecting its cool-climate origins and expressive aromatics.

AROMA

Fragrant floral notes of honeysuckle and hints of tropical fruit are followed by flavors of ripe cantaloupe and juicy stone fruit.

PALATE

The wine's plush, creamy mouthfeel is balanced by a bright acidity, leading into a smooth, lingering finish with subtle minerality.



LABEL ARTIST

Karen Margolis
New York City, NY

ABOUT THE WINE

Our Viognier is a vibrant expression of this aromatic varietal, grown in the cool climate of the Russian River Valley. Once a small dairy, the land was farmed by Jim Pratt starting in the early 1980s under lease from the Sanchietti family, with vineyard conversion soon underway. He purchased the property in 1998 and lived there for several years while expanding his vineyard management. The vineyard features two small plantings of Viognier, each offering a unique expression of the site. One section was planted in 1994, while another, originally home to Merlot, was replanted to Viognier in 2008. Alluvial loam soils and the region's signature fog and cool breezes help preserve freshness and balance in the fruit. To capture this natural lift, the grapes are hand harvested in the early morning, then immediately whole cluster pressed to stainless steel tanks. A cold fermentation follows, carefully maintaining the delicate aromas and vivid fruit character that define this lively white wine.

VINEYARD

Nestled in the heart of Sonoma County, the Russian River Valley AVA is defined by its cool coastal influence and signature fog that rolls in from the Pacific. These conditions create a long, gentle growing season ideal for Pinot Noir and Chardonnay. Distinct from the broader Sonoma Coast AVA, Russian River Valley's inland location, combined with its Goldridge soils and dramatic diurnal temperature shifts, fosters wines with vibrant acidity and layered complexity—hallmarks of the fruit grown in vineyards like Bella Luna.

CELLARING

Drink now

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2024 ALBARIÑO

Silva Vineyard - Sonoma Valley

ALC. 14.0% | TA 6.3 | PH 3.47 | CASES 463

APPEARANCE

Pale straw in color, this Albariño shows brilliant clarity and lively luminosity in the glass.

AROMA

This Sonoma Valley Albariño showcases vibrant citrus and tropical fruit aromas.

PALATE

The palate offers a refreshing zesty lemon-lime sweetness balanced by bright acidity and minerality. A lively, juicy wine, perfect for pairing with seafood or summer sipping.



LABEL ARTIST

Rachel Campbell
Durham, NC

ABOUT THE WINE

Our Albariño is crafted to preserve the purity of fruit and the structure of the grape. The white grapes are hand harvested in the early morning hours to retain natural acidity and freshness, then immediately whole cluster pressed. Cold fermentation in stainless steel tank protects the grape's delicate aromatics and flavor profile. A two-month sur lie aging period adds roundness and complexity to the midpalate, creating a wine that is both crisp and richly layered.

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

WINEMAKER

Jamie Benziger