

IMAGERY[®]

ESTATE WINERY

2024 NOIR NOUVEAU

Sonoma Coast

ALC. 14.0% | TA 5.6 | PH 3.46 | CASES 349 | VEGAN FRIENDLY

APPEARANCE

Ruby in color with bright cherry highlights, this wine exudes freshness and vibrancy.

AROMA

Strawberry and cherry fill the nose, while hints of sage add a subtle, savory layer.

PALATE

On the palate, delicate spice, cranberry, and white pepper unfold with a rich texture and balanced acidity, finishing with ease and approachability.



LABEL ARTIST

Arminée Chahbazian
Calistoga, CA

ABOUT THE WINE

Noir Nouveau is a bold expression of Pinot Noir from the Sonoma Coast. To preserve acidity and freshness, grapes are hand harvested in the cool early morning hours. After destemming and optical sorting to ensure only the finest berries make it to tank, the fruit undergoes a four- to five-day cold soak to extract color and flavor. Fermentation begins with our preferred yeast, with gentle pump-overs performed one to three times daily. The wine is then aged in French oak for nine months, developing depth and refinement while retaining its vibrant character.

VINEYARD

Defined by its proximity to the Pacific Ocean, the Sonoma Coast AVA stretches across a vast and rugged expanse where marine air, coastal fog, and steep terrain shape the growing season. Within this broad appellation, two distinct climates emerge: one experiences harsher conditions, influenced by the cool winds and coastal fog, while the more inland areas enjoy warmer, gentler weather that fosters a different growing dynamic. These pockets of distinct microclimates and elevations give rise to truly individual vineyard personalities. The diverse soils, ranging from fractured sandstone to ancient marine sediment, further define the character of the region. The long, gentle ripening period forged by these coastal conditions allows for the cultivation of expressive, site-driven Pinot Noir and Chardonnay.

CELLARING

Drink now or cellar up to 6 years

BLEND

100% Pinot Noir

WINEMAKER

Jamie Benziger

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ESTATE WINERY

2023 CABERNET SAUVIGNON

Sonoma Valley

ALC. 14.5% | TA 5.77 | PH 3.65 | CASES 212 | VEGAN FRIENDLY

APPEARANCE

Deep, saturated red with a rich glow, this Cabernet fills the glass with vibrant color and an inviting presence.

AROMA

The aroma opens with layered dark fruit, showcasing blackberry and black cherry, supported by subtle black licorice undertones that add depth and intrigue to the nose.

PALATE

On the palate, supple tannins and a firm structure guide the wine with poise, while well-integrated oak adds support through the finish.



LABEL ARTIST

Peter Roux
Asheville. NC

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

2023 GEE ES EM

North Coast

ALC. 14.5% | TA 6.11 | PH 3.63 | CASES 261 | VEGAN FRIENDLY

APPEARANCE

The wine presents a medium ruby color with a bright, translucent edge.

AROMA

Aromas of juicy strawberry and ripe raspberry are complemented by savory undertones and a hint of black pepper.

PALATE

Vibrant red fruit flavors carry through on the palate, balanced by lively acidity and a round, supple texture. Nuances of spice and cocoa lead to a lingering, layered finish.



ABOUT THE WINE

Our Gee eS eM is a Rhône-style blend of Grenache, Syrah, and Mourvèdre, crafted to showcase each varietal's unique character. The grapes are hand harvested in the early morning hours to preserve acidity and freshness. After destemming and optical sorting to ensure only the best berries make it to tank, the fruit is cold soaked for three to four days to extract color and flavor. Fermentation begins with our preferred yeast, and gentle pump overs are performed one to three times daily until complete. The wine is then aged for 16 months in a combination of French and Hungarian oak barrels.

VINEYARD

Our North Coast wines draw from a diverse tapestry of vineyards across six counties: Sonoma, Napa, Mendocino, Lake, Marin, and Solano. While the AVA spans a vast area, we source fruit from specific sites chosen for their balanced climates, responsible vineyard practices, and expressive character. This broad appellation offers access to a wide range of microclimates and soil types, from fog-cooled coastal pockets to warmer inland valleys. The strength of the North Coast lies in its variability: marine influences bring freshness and lift, while inland sites contribute richness and structure. By thoughtfully selecting vineyard blocks that complement one another, we craft wines that are both balanced and expressive, capturing the complexity and energy of this expansive, dynamic growing region.

CELLARING

Drink now or cellar up to 6 years

BLEND

36% Mourvedre, 33% Syrah, 29% Grenache, 2% Merlot

WINEMAKER

Jamie Benziger

LABEL ARTIST

James Isherwood
Brooklyn, NY

IMAGERY[®]

ESTATE WINERY

2023 OSO LOCO

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 14.0% | TA 5.97 | PH 3.64 | CASES 190 | VEGAN FRIENDLY

APPEARANCE

Crimson with vibrant intensity, catching the light with a confident gleam that promises energy.

AROMA

Toasted tobacco opens the nose, enriched by savory notes of sandalwood, creating depth and complexity.

PALATE

Fresh plum flavors bring brightness and lift through the midpalate, finishing with gentle oak and lively, persistent energy.



LABEL ARTIST

William Hemmerdinger
Cotuit, MA

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

43% Tempranillo, 33% Grenache, 14% Malbec, 3% Merlot, 3% Lagrein, 2% Syrah, 2% Tannat

WINEMAKER

Jamie Benziger

IMAGERY[®]

ESTATE WINERY

2023 BARBERA

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 13.0% | TA 7.86 | PH 3.22 | CASES 354 | VEGAN FRIENDLY

APPEARANCE

Vivid scarlet in color with medium depth and striking clarity, glowing warmly from rim to core in the glass.

AROMA

Lifted black cherry and delicate baking spice rise from the glass, offering a vibrant and inviting bouquet.

PALATE

A bright, juicy red fruit core of strawberry and rhubarb pie carries through the texture, leading to a graceful finish.



ARTIST LABEL

Bob Nugent
Healdsburg, CA

ABOUT THE WINE

Perched at 2,600 feet in the northern Mayacamas Mountains, Upper Ridge Vineyard is one of the highest-elevation sites in Sonoma County. Shaped by shallow volcanic soils rich in gravel and loam, the site's rugged conditions limit yields and concentrate flavor, an ideal match for Barbera's natural acidity and vibrant character. Cool mountain nights preserve freshness, while intense daytime sun encourages ripeness, creating a dynamic balance in the fruit. Our Barbera is hand harvested in the early morning to retain brightness, then destemmed and optically sorted for quality. A three to four-day cold soak extracts color and flavor before fermentation with gentle pump-overs to manage tannin. The wine is aged for 16 months in French Oak, capturing the vivid expression of Barbera grown at elevation.

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

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ESTATE WINERY

2024 ZINFANDEL

Sonoma Valley

ALC. 14.5% | TA 5.99 | PH 3.79 | CASES 304 | VEGAN FRIENDLY

APPEARANCE

The wine shows a deep plum hue with dark, saturated tones, while bright highlights around the rim hint at its vibrancy.

AROMA

Fresh crushed peppercorn and ripe blackberry mingle on the nose, creating a lively and inviting bouquet.

PALATE

The palate opens with a soft entry of spiced blueberry, while tannins emerge mid-palate, building structure and leading to a lingering, satisfying finish.



ARTIST LABEL

Katherine Boxall
Austin, TX

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

Drink now or cellar up to 6 years

WINEMAKER

Jamie Benziger