

# IMAGERY<sup>®</sup>

ESTATE WINERY

## 2025 WOW OUI

*Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak*

ALC. 14% | TA 6.89 | PH 3.09 | CASES 841 | VEGAN FRIENDLY

### APPEARANCE

A pale straw hue shows a distinct golden glint, reflecting its high-altitude origins.

### AROMA

Bright notes of grapefruit and citrus zest leap from the glass, complemented by a subtle, sweet herbal undertone.

### PALATE

A streak of electric acidity leads, giving the citrus flavors a sense of energy and weight on the mid-palate. This brightness flows into a clean lingering finish with a crisp, refreshing persistence.



### LABEL ARTIST

Alyssa Kate  
Nashville, TN

### ABOUT THE WINE

A lively Sauvignon Blanc, our Wow Oui is a fruit-forward crowd pleaser from 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 varietals, including Sauvignon Blanc. 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

### BLEND

92% Sauvignon Blanc, 8% Muscat Canelli

### WINEMAKER

Jamie Benziger

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## 2024 WHITE BURGUNDY

North Coast

ALC. 14.2% | TA 5.82 | PH 3.36 | CASES 1499 | VEGAN FRIENDLY

### APPEARANCE

A medium yellow color with subtle golden highlights suggests elegance and brightness, while faint coppery hints from the Pinot Meunier add depth.

### AROMA

On the nose, honeydew is complemented by toasty oak, creating a soft and inviting aroma.

### PALATE

The palate begins with a sweet entry, brightened by lemon-drop notes, while oak lifts the mid-palate, mingling with vanilla, leading to a balanced, focused finish.



### LABEL ARTIST

Elizabeth McKinne  
Napa, CA

### ABOUT THE WINE

Inspired by the tradition of elegant white blends from Burgundy, our North Coast White Burgundy brings together Chardonnay, Pinot Blanc, and Pinot Meunier in a beautifully balanced expression. The grapes are harvested at night to protect their delicate flavors and preserve freshness, then whole cluster-pressed and barrel fermented in French oak. The Chardonnay, Pinot Blanc, and Pinot Meunier are aged on the lees with biweekly stirring, building body and a rounded texture. The blend is finished with barrel aging, resulting in a refined wine with a creamy mouthfeel.

### 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 5 years

### BLEND

81% Chardonnay, 12% Pinot Blanc, 7% Pinot Noir

### WINEMAKER

Jamie Benziger

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## 2023 CABERNET FRANC

Sonoma County

ALC. 14.5% | TA 6.12 | PH 3.57 | CASES 423 | VEGAN FRIENDLY

### APPEARANCE

Dark garnet with scarlet edges, radiant and clear, hinting at the vibrant red fruit within.

### AROMA

Bright aromas of cherry and red currant are complemented by subtle notes of green pepper. Supple tannins and a balanced structure.

### PALATE

Flavors of raspberry and cranberry emerge on the palate, complemented by a touch of savory herb. A persistent finish highlights the wine's red fruit and gentle spice.



### ABOUT THE WINE

Our Sonoma County Cabernet Franc is mostly comprised of fruit from Los Chamizal Vineyards, a historic estate established in 1976. While drawing from the region's diverse microclimates, the heart of this wine is rooted in these rugged Sonoma Valley hillsides. These complex volcanic terraces allow us to showcase the broad elegance of Sonoma County through the intense, balanced lens of a single historic site. Grapes are hand harvested in the early morning to retain acidity and freshness, then destemmed and optically sorted so only the best berries make it to the tank. The fruit undergoes a three-to-five-day cold soak before fermentation begins with a mix of native and commercial yeasts. Gentle pump-overs occur one to three times a day until fermentation is complete. The wine is aged for 16 months in a mix of French, Hungarian, and American oak.

### 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 8 years

### LABEL ARTIST

Judith Williams  
Mill Valley, CA

### WINEMAKER

Jamie Benziger

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## 2024 PRIMITIVO

Sonoma Valley

ALC. 15.5% | TA 6.0 | PH 3.73 | CASES 579 | VEGAN FRIENDLY

### APPEARANCE

Displaying a dark garnet color with a brilliant, light-catching edge, this wine conveys richness and elegance.

### AROMA

Aromas of star anise and cherry jam rise from the glass, offering a warm bouquet with ripe fruit undertones.

### PALATE

A welcoming entry before chalky tannins take hold, accented by a hint of crushed red pepper. The finish is warm and persistent, carrying the spice through with confidence.



### LABEL ARTIST

Laura Ball & Linda Nichols  
San Diego and Woodland, CA

### ABOUT THE WINE

Our 2024 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 ten 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

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## 2023 TUSCA BRAVA

Sonoma County

ALC. 14% | TA 5.71 | PH 3.63 | CASES 908 | VEGAN FRIENDLY

### APPEARANCE

Elegant in the glass, shows a deep purple hue with ruby reflections along the rim.

### AROMA

Expressive aromas of blackberry, and cassis mingle with notes of raspberry and Bing cherry. Floral hints of violet add lift and elegance.

### PALATE

Structured yet vibrant, with firm tannins and bright acidity framing layers of dark and red fruit. Notes of plum and cherry carry through to a long, refined finish.



### LABEL ARTIST

Andrew Faulkner  
Mill Valley, CA

### ABOUT THE WINE

This Super Tuscan follows the modern Tuscan model of blending Sangiovese with traditional grapes to build depth and richness. Grapes are hand harvested in the early morning to retain acidity, then destemmed and optically sorted to ensure only the best berries reach the tank. After a 3-to-4-day cold soak, fermentation begins with gentle pump-overs until complete. The wine ages 17 months in French, Hungarian, and American oak.

### VINEYARD

Bordered by the Pacific Ocean to the west and the Mayacamas Mountains to the east, Sonoma County is among California's most diverse winegrowing regions. Its 19 appellations span elevations, climates, and soils, from coastal ridges to inland valleys. Marine air moves inland through the coastal hills, moderating temperatures and creating a wide range of growing conditions. Volcanic, sedimentary, and alluvial soils reflect the region's geologic history. Known as the "Valley of the Moon," Sonoma County became an AVA in 1981 and continues to refine itself through specific sub-appellations.

### CELLARING

Drink now or cellar up to 8 years

### BLEND

47% Sangiovese, 20% Cabernet Franc, 18% Malbec, 9% Cabernet Sauvignon, 6% Merlot

### WINEMAKER

Jamie Benziger

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## 2023 MALBEC

*Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak*

ALC. 14.0% | TA 5.8 | PH 3.66 | CASES 574 | VEGAN FRIENDLY

### APPEARANCE

Magenta with deep violet hints, this wine shines with vibrant, saturated color.

### AROMA

Ripe plum, sweet violet, and black currant fill the nose, offering a fragrant and layered aromatic profile.

### PALATE

Black currant flows through the midpalate with a jammy richness, balanced by bright acidity that lifts and refreshes the finish.



### LABEL ARTIST

Jennifer Arzt  
Oakland, CA

### 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 10 years

### WINEMAKER

Jamie Benziger