

IMAGERY[®]

ESTATE WINERY

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

IMAGERY[®]

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

IMAGERY

ESTATE WINERY

2025 ALEATICO ROSÉ

Serres Ranch - Sonoma Valley

ALC. 14.2% | TA 8.2 | PH 2.91 | CASES 514 | VEGAN FRIENDLY

APPEARANCE

Bright and luminous. The wine displays a beautiful coral core that fades into a delicate, shimmering blush edge.

AROMA

The fragrant and floral nose is highlighted by the elegant scent of fresh rose petals and the sweet, sun-ripened aroma of wild strawberries.

PALATE

Layers of vibrant red fruit unfold with an uplifting acidity. This energy carries through to a clean, elegant finish where delicate floral notes linger.



ABOUT THE WINE

The Serres family's agricultural legacy in Sonoma Valley dates back to 1872. By 1924, they had established Serres Ranch, originally a dairy and row crop farm. In the early 1980s, the focus shifted to wine growing. Under Taylor Serres Murnig's leadership, the ranch is certified by both the California Sustainable Winegrowing Alliance and Fish Friendly Farming. Nestled between the Mayacamas and Sonoma Mountains, the vineyard benefits from loam-based soils and geothermal influence from nearby hot springs, which provide natural frost protection. The grapes are hand-harvested in the early morning to retain acidity and freshness in the fruit. The juice is allowed to macerate on the skins for about four to six hours, creating the perfect color for our Rosé. After whole-cluster pressing, the juice undergoes cold fermentation, maintaining the aromas and flavors of the fruit.

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

LABEL ARTIST

Alyce Gottesman
Iverness, CA

WINEMAKER

Jamie Benziger