I M A G E R Y.

broaden your palate.

WINE CLUB NEWSLETTER

SPRING 2020



dear dub members,

A few months behind, but Happy 2020! We hope your year is off to a great start and you have been able to stick to your New Year's resolution! Our 2019 harvest season was a great success and we are thrilled with the 2019 Vintage. We are also eager to share the Spring Wine Club selections with you!

New decade, new look, same great Imagery wines- Starting with our 2019 white and 2018 red varietals, we are rolling out newly designed labels. We are still featuring the unique artwork that we all love, but with a clean and crisp white background. Additionally, you'll note that the white varietals no longer

have a foil capsule. This will allow the artwork to be the main focus and shine

(and help you get into the bottle a little quicker)!

We hope you are making plans to join us for our great Wine Club events planned this year! Our complimentary Social Club get togethers will continue in 2020, as well as Gallery Days featuring some of our amazing label artists. Our 2020 event calendar is out so you can save the dates of our wine dinners, French Connection and Italian Affair. We look forward to seeing you.

Cheers to a year filled with great wine and friends!

Jam Bungan

JAMIE BENZIGER



2017 TUSCA BRAVA

SONOMA COUNTY

ALC. 14.7 % | T.A. 6.4 PH 3.43 | 642 CASES

LABEL ARTIST HEATHER ROBINSON | SAN FRANCISCO, CA

TASTING NOTES Our Super Tuscan style Sangiovese based blend introduces stunning fruit fragrances rising from the glass. Notes of black cherry, satsuma plum and baking spices display a layered complexity on the palate. Alluring acidity and subtle tannins reveal a divine mouthfeel and juicy finish.

BLEND 68% Sangiovese, 11% Merlot, 11% Cabernet Franc, 10% Cabernet Sauvignon

IN THE CELLAR Drink now or cellar up to 8-10 years

RETAIL: \$57 | CLUB: \$45.60



2018 WHITE BURGUNDY

NORTH COAST

ALC. 14.1 % | T.A. 5.8 | PH 3.42 | 1698 CASES

LABEL ARTIST SILVIA POLOTO | SAN FRANCISCO, CA

TASTING NOTES Our 2018 White Burgundy presents pineapple, white pear and enchanting floral notes on the nose. Mouthwatering acidity highlights fresh citrus and white peach flavors on the palate boasting a stunningly crisp texture and a clean finish with hints of honey and vanilla.

BLEND 72% Chardonnay, 18% Pinot Blanc, 10% Pinot Meunier

IN THE CELLAR Drink now or cellar 1-3 years

RETAIL: \$32 | CLUB: \$25.60



2019 WOW OUI

UPPER RIDGE VINEYARD | PINE MTN. - CLOVERDALE PEAK

ALC. 14.2 % | T.A. 6.9 PH 3.27 | 1050 CASES

LABEL ARTIST LORA FOSBERG | MICHIGAN CITY, IN

TASTING NOTES Sourced from our Upper Ridge Vineyard, Wow Oui is a blend of Sauvignon Blanc, Muscat Canelli and Albariño. The result is a bright, fresh wine with layers of pink grapefruit, lemon and floral aromatics. Its mouth watering and refreshing finish will leave you yearning for the next sip.

BLEND 75% Sauvignon Blanc, 21% Muscat Canelli, 4% Albariño

IN THE CELLAR Drink now

RETAIL: \$27 | CLUB: \$21.60



2018 PRIMITIVO

SONOMA VALLEY

ALC. 15.0 % T.A. 6.6 PH 3.68 1099 CASES

LABEL ARTIST MARK PATRICK BOWLES | ORANGEVILLE, CA

TASTING NOTES The 2018 Primitivo exhibits an enticing fruit driven entry of boysenberry matching its inky hue. Brimming with luscious fruit and pepper elements throughout the palate, this decadent vintage is supported by structured tannins and a welcomed backdrop of acidity creating a perfect pairing wine.

IN THE CELLAR Drink now or cellar up to 6-8 years

RETAIL: \$49 | CLUB: \$39.20



2017 TEMPRANILLO

UPPER RIDGE VINEYARD | PINE MTN. - CLOVERDALE PEAK

ALC. 14.5 % | T.A. 6.1 PH 3.74 | 974 CASES

LABEL ARTIST ENRIQUE CHAGOYA | SAN FRANCISCO, CA

TASTING NOTES The 2017 Tempranillo was crafted to be a full bodied and bold wine, displaying perfumed flavors of baked cherry, cocoa and tobacco. This wine boasts layered red fruit and subtle tobacco characteristics. Well-integrated oak and balanced acidity with soft tannins round out the finish.

IN THE CELLAR Drink now or cellar up to 8-10 years

RETAIL: \$43 | CLUB: \$34.40



2017 SANGIOVESE

SONOMA COUNTY

ALC. 14.7 % | T.A. 5.9 PH 3.61 | 1506 CASES

LABEL ARTIST JAMES RANDLE | PHOENIX, AZ

TASTING NOTES Experience rich aromas of red cherry and dark berry with herb undertones in the glass. A full bodied wine with embellished flavors of black cherry and pomegranate layered with oak spice. A firm tannin structure gives way to a dynamic finish.

IN THE CELLAR Drink now or cellar up to 6-8 years

RETAIL: \$42 | CLUB: \$33.60

2017: During winter and spring we had record-breaking rainfall - 75 inches. After the wet start the vines developed at rapid growth. We endured four heat waves before the berries fully changed color. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late with overall fruit forward wines with nice acidity. All of our white varietals, and roughly 90% of our red varietals, had been harvested before the October fires.

2018: With ideal conditions during flowering and a cooler, dry year, yields were up and the quality superb. The large crop set resulted in our team making multiple thinning passes of the fruit leaving only that of the highest quality. Due to mild temperatures, harvest started two weeks later than in 2017. With only one rain event at the beginning of October and clear skies from then on, the fruit was able to have a long hang time to reach textbook maturity.

2019: The 2019 growing season started with above average rainfall at all the vineyard properties, causing slow budbreak and vigorous canopies. More passes were necessary in the vineyards to keep ahead of the high mildew pressure, and we made it through with flying colors. Flowering took longer than normal resulting in a light Pinot crop. Luckily, this was exclusive to Pinot, and other varieties sized up well! Weather was a bit inconsistent throughout the season leading to longer hang times. Overall the result was juicy and concentrated fruit creating wines with ripe aromas and flavors

COMING EVENTS





