IMAGERY.

ESTATE WINERY

broaden your palate .

CLUB AVANT-GARDE NEWSLETTER

SPRING 2021

dear dub members,

Happy 2021! What a year 2020 turned out to be. . . what we know for sure is we have some loyal Wine Club Members. Your continued support through the past year has been so appreciated and has not gone unnoticed. Whether this is your first Wine Club shipment, or you've been in the club for years, we would like to thank you for your support. It has meant so much to us.

Here in Sonoma, it's business as usual, with some obvious variations. I've been busy bottling Imagery wines to be enjoyed in both the near and distant future. Speaking of, have you seen our new look?! All our red and white varietals in your spring release are now in our striking white labels. I don't know about you, but I think this makes the amazing, commissioned artwork really POP! You might notice that our Pallas Estate Red also got a revamp for the 2018 vintage. We used a screen-printing technique to apply Bob Nugent's original Imagery Estate Winery logo drawing in precious metal. It's sleek and elegant, just like the wine it contains.

We typically share details about events and new experiences at the winery around this time, but things are a little different this year. What remains the same is we can't wait to see you, be it through a screen or in-person, and share wine with you. We will continue to host Virtual Private Happy Hours with your friends and family, and new for this year, we will be doing a virtual Wine Club Tasting in May. Keep an eye out for more information on that event and more as we add to the calendar!

Thank you again for being such an incredible group of Wine Club Members. I raise my glass to you- cheers!

JAMIE BENZIGER



Turca Brana

GERY

2018 GEE ES EM

SONOMA VALLEY ALC. 14.5% | T.A. 6.0 | pH 3.56 | 365 CASES

LABEL ARTIST SARAH IRVIN | RICHMOND, VA

TASTING NOTES This wine is a celebration of rich fruit and spice. Syrah contributes structured layers of dark berry and jam. Mourvèdre captivates the palate with a hint of pepper and silky structure, while Grenache balances this blend with raspberry notes and a bright acidity.

BLEND 40% Syrah, 31% Mourvèdre, and 29% Grenache IN THE CELLAR Drink now or cellar up to 6-8 years RETAIL: \$45 | CLUB: \$36.00

2019 WHITE BURGUNDY RESERVE NORTH COAST

ALC. 14.0 % | T.A. 5.5 | PH 3.50 | 180 CASES

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LABEL ARTIST JEREMY HOLMES | ITHACA, NY

TASTING NOTES Specially selected barrels of Pinot Blanc, Chardonnay and Pinot Meunier create the framework for our White Burgundy Reserve. Creamy in texture, this wine sets itself apart from its sister White Burgundy with its balanced acidity, freshness and evolving layers of complexity.

BLEND 63% Pinot Blanc, 20% Chardonnay, and 17% Pinot Meunier IN THE CELLAR Drink now or cellar up to 1-3 years RETAIL: \$50 | CLUB: \$40.00

2018 BARBERA

PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.7 % | T.A. 8.0 | PH 3.32 | 394 CASES

LABEL ARTISTANDREW HOLMQUIST | LOS ANGELES, CA

TASTING NOTES Sourced from our Upper Ridge Vineyard, this wine exhibits a deep ruby color, approachable tannins, and lively acidity. Fruit forward notes of cherry and raspberry develop into a balanced finish with excellent texture and sophistication.

IN THE CELLAR Drink now or cellar up to 4-6 years RETAIL: \$45 | CLUB: \$36.00

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SONOMA VALLEY ALC. 14.7 % | T.A. 6.2 | pH 3.53 | 1585 CASES

LABEL ARTIST PHOEBE BRUNNER | SANTA BARBARA, CA

TASTING NOTES Our Super Tuscan style wine, Tusca Brava, features a Sangiovese based blend showcasing stunning ripe fruit aromatics. Merlot softens the mid palate while Cabernet Sauvignon adds structure, rich tannin and brilliant color. The final touches of Malbec and Cabernet Franc add lushness and depth to the finished wine.

BLEND 37% Sangiovese, 34% Merlot, 18% Cabernet Sauvignon, 9% Malbec, and 2% Cabernet Franc

IN THE CELLAR Drink now or cellar up to 8-10 years RETAIL: \$57 | CLUB: \$45.60

2018 OSO LOCO

PINE MOUNTAIN - CLOVERDALE PEAK ALC. 14.7 % | T.A. 5.8 | pH 3.78 | 142 CASES

LABEL ARTIST CARA MARIA | SAN FRANCISCO, CA

TASTING NOTES An homage to the bold and rustic wines of Spain, our Oso Loco is a harmonious blend of spicy tobacco flavors, lush black cherry fruit and robust tannins. Notes of coffee and spice on the finish contribute to the enhanced complexity of this wine.

BLEND 48% Tempranillo, 33% Malbec, 14% Mourvèdre, and 5% Grenache

IN THE CELLAR Drink now or cellar up to 6-8 years RETAIL: \$45 | CLUB: \$36.00

2018 PALLAS

ESTATE GROWN ALC. 14.5% | T.A. 5.9 | PH 3.68 | 427 CASES

LABEL ARTIST BOB NUGENT | HEALDSBURG, CA

TASTING NOTES Our flagship Estate wine reflects distinct flavors of dark cherry, with nuances of cocoa and herbs. Impressive body with integrated tannins give way to this beautifully balanced and cohesive wine which offers just enough acidity to stimulate lift on the finish.

BLEND 27% Malbec, 27% Cabernet Sauvignon, 22% Merlot, 19% Cabernet Franc, and 5% Petit Verdot

IN THE CELLAR Drink now or cellar up to 8-10 years RETAIL: \$65 | CLUB: \$52.00 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.

untage notes

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 varietals 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.

VIRTUAL PRIVATE HAPPY HOUR



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2019 WHITE BURGUNDY -OR-2018 TUSCA BRAVA

SPRING 2021 WINE CLUB te rist

Ingredients

3 Tbsp Olive oil 1 ½ c Water l ea Shallot

3 c Broth ¹/₂ c White wine 1/2 c Heavy cream

l oz Parmesan 2 Tbsp Butter l tsp Champagne vinegar l c Carnaroli rice Balinese Truffle Salt Fresh truffles

Instructions

- Heat the broth and water to the boil in a 2 qt. pot, set aside off the heat.
- · Prep and "mise" your ingredients--whip the heavy cream to soft peaks, grate the Parmesan cheese, shave and chop l Tbsp. fresh truffle, and peel and finely mince the shallot.
- Sweat the shallot in olive oil over low heat, season lightly with Balinese Truffle Salt, cook until translucent and tender without color.
- · Add the rice and cook over low heat, stirring constantly with a wooden spoon, until the rice has a toasty aroma but no color.
- Deglaze the pan with white wine, increase heat to medium-high, cook until all of the wine has evaporated.
- Reduce the heat to medium and add one ladle of hot stock to the pan.
- Cook until almost all of the liquid has evaporated, stirring constantly. Repeat this process until there is only 1/4 cup of stock left. This will take approximately 25 minutes.
- Turn the heat to low and add the butter, whipped cream, remaining 1/4 cup of broth, and Parmesan cheese. Stir until homogenous.
- · Add the chopped truffle to the risotto, and add a few drops of Champagne vinegar (or other acid, ie. lemon) to elevate flavor.
- · Adjust the seasoning with Balinese Truffle Salt.
- · Plate risotto on a flat bottomed bowl or plate. You will know you have the perfect risotto when It runs for 3 seconds and then stops.
- Shave fresh truffles generously over your delicious risotto with a truffle shaver! Treat yourself! •