



IMAGERY<sup>®</sup>

ESTATE WINERY

*broaden your palate™*

WINE CLUB NEWSLETTER

SPRING 2021



*dear club 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





## 2019 WHITE BURGUNDY

NORTH COAST

ALC. 14.1% | T.A. 5.5 | pH 3.47 | 750 CASES

LABEL ARTIST MAI WYN SCHANTZ | DENVER, CO

**TASTING NOTES** Chardonnay and Pinot Blanc make up the heart of this voluptuous blend, lending bright acidity and tropical notes. Pinot Meunier adds poise and a touch of spice for a lasting finish creating a versatile food-pairing wine.

**BLEND** 60% Chardonnay, 22% Pinot Blanc, and 18% Pinot Meunier

**IN THE CELLAR** Drink now or cellar up to 1-3 years

RETAIL: \$32 | CLUB: \$25.60



## 2018 CABERNET FRANC

SONOMA COUNTY

ALC. 14.7% | T.A. 6.4 | pH 3.65 | 1093 CASES

LABEL ARTIST ANASTASIA PELIAS | NEW ORLEANS, LA

**TASTING NOTES** Becoming a popular varietal on its own, Cabernet Franc produces alluring wines with generous mouthfeel and fruit. This wine is richly textured with signature cassis, spice, dark chocolate flavors and well-integrated tannins.

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

RETAIL: \$49 | CLUB: \$39.20



## 2020 WOW OUI

UPPER RIDGE VINEYARD | PINE MTN. - CLOVERDALE PEAK

ALC. 14.4 % | T.A. 6.0 | pH 3.25 | 800 CASES

LABEL ARTIST ANDY BURGESS | TUCSON, AZ

**TASTING NOTES** Sourced from our Upper Ridge Vineyard, Wow Oui is a blend of Sauvignon Blanc and Muscat Canelli. The result is a bright, crisp wine with layers of pink grapefruit and lemon-lime aromatics. Its refreshing finish is perfect for warm spring and summer nights.

**BLEND** 70% Sauvignon Blanc and 30% Muscat Canelli

**IN THE CELLAR** Drink now

RETAIL: \$29 | CLUB: \$23.20



## 2018 TUSCA BRAVA

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 MALBEC

UPPER RIDGE VINEYARD | PINE MTN. - CLOVERDALE PEAK

ALC. 14.5% | T.A. 5.7 | pH 3.77 | 1199 CASES

LABEL ARTIST DONNA WATSON | CAMANO ISLAND, WA

**TASTING NOTES** Our Upper Ridge Vineyard Malbec has a rich entry with a soft opulent texture paired with dynamic acid and polished tannins. Aromatics of bright blueberry, sweet-scented violets, and blackberries engage your senses in a well rounded wine.

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

RETAIL: \$45 | CLUB: \$36.00



## 2018 SANGIOVESE

SONOMA VALLEY

ALC. 14.7% | T.A. 6.2 | pH 3.62 | 1585 CASES

LABEL ARTIST JOANNE FREEMAN | NEW YORK, NY

**TASTING NOTES** The Sangiovese grape is an ancient varietal indigenous to the Tuscany region of Italy. Our 2018 Sangiovese reveals a bright entry matched in body and acidity. A well balanced wine with a soft mid palate highlighting layered ripe cherry and spiced earth nuances, culminating in a persistent finish.

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

RETAIL: \$42 | CLUB: \$33.60

## *vintage notes*

**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 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.

**2020** The year started warmer and dryer than usual. Spring and early summer brought mild weather conditions allowing our vineyards to flourish with a perfect set. However, Mother Nature had other plans when it came to late summer, with two fire events plus a spell of 100+ degree days from August through September. The heatwave kick-started ripening sooner than anticipated on Chardonnay's and some red varietals. Through all the challenges, our team persevered and we are proud of the superb, yet limited, 2020 vintage.



## *Truffle Shuffle*

Truffle Shuffle provides a one of a kind cooking experience in the comfort of your home! Cook with the finest truffle products alongside their Michelin trained team of chefs and sommeliers.

[WWW.TRUFFLESHUFFLESF.COM](http://WWW.TRUFFLESHUFFLESF.COM)



# IMAGERY.

ESTATE WINERY

SPRING 2021 WINE CLUB

## truffle risotto

### Ingredients

3 Tbsp Olive oil	3 c Broth	1 oz Parmesan	1 c Carnaroli rice
1 ½ c Water	½ c White wine	2 Tbsp Butter	Balinese Truffle Salt
1 ea Shallot	½ c Heavy cream	1 tsp Champagne vinegar	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 1 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 ¼ cup of stock left. This will take approximately 25 minutes.
- Turn the heat to low and add the butter, whipped cream, remaining ¼ 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!

RECIPE PROVIDED BY:

*Truffle Shuffle*

*goes great with*



2019 WHITE BURGUNDY

-OR-

2018 TUSCA BRAVA