IMAGERY. club avant - garde selections TECHINCAL SHEETS



broaden your palate

2021 NOIR NOUVEAU

SONOMA COAST

ALC. 14.0% | TA 5.8 | PH 3.53 | CASES 481

TASTING NOTE

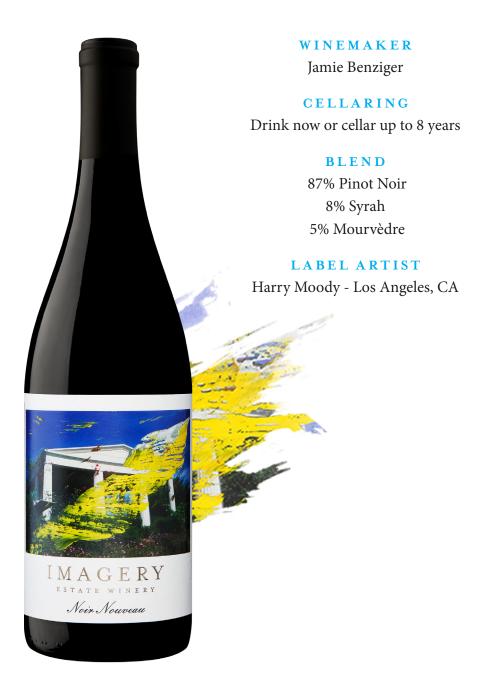
Noir Nouveau is a remarkable and gracefully smooth expression of Sonoma Coast fruit. Pinot Noir is at the forefront, presenting notes of juicy raspberry and strawberry. Syrah balances with dark fruit, giving definition to the structure while Mourvèdre brings layered complexity as well as subtle spice.

VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. After destemming and optical sorting which allows for only the best berries to make it to the tank, the fruit is cold soaked for 3-4 days to extract color and flavors. Native yeast from our Estate is added to the tank to begin fermentation and gentle pump take place I-3 times daily until fermentation is complete. This wine is then aged in French Oak barrels for 16 months.





broaden your palate

2020 PALLAS

ESTATE GROWN - SONOMA VALLEY

ALC. 14.8% | TA 5.97 | PH 3.68 | CASES 376

TASTING NOTE

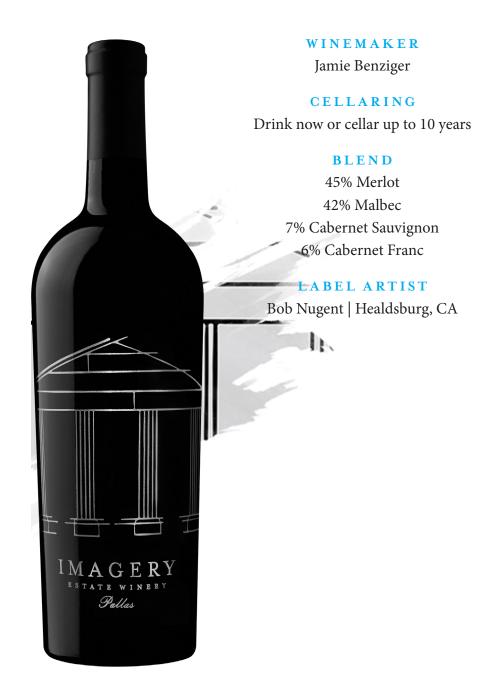
Our flagship red reflects the stunning complexity and balanced acidity of our Sonoma Valley vineyards. This Estate wine presents polished tannins, impressive body and a dark cherry core. Subtle cocoa, plum preserves and herb move the wine through the mid-palate, bridging luscious layers with a lifted finish.

VINTAGE

The year started warmer and drier 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 IOO+ degree days from August through September. The heatwave kick-started ripening sooner than anticipated on Chardonnay and some red varietals. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

WINEMAKING

After hand harvesting in the early morning hours to retain acidity and freshness, the fruit for Pallas is cold soaked for about 3-4 days to extract maximum color and flavors. During native fermentation, gentle pumpovers take place about I-3 times a day. Once fermentation is complete, the wine is barrel aged for 16 months in French Oak.





broaden your palate

2020 MERLOT

ESTATE GROWN - SONOMA VALLEY

ALC. 15.2% | TA 5.99 | PH 3.61 | CASES 111

TASTING NOTE

Ripe and opulent aromatics highlight vibrant black cherry, plum and sweet violet. The midpalate reveals concentrated flavors of raspberry essence and mocha framed by firm tannins all the way to the velvety finish.

VINTAGE

The year started warmer and drier 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 IOO+ degree days from August through September. The heatwave kick-started ripening sooner than anticipated on Chardonnay and some red varietals. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. After destemming and optical sorting which allows for only the best berries to make it to the tank, the fruit is cold soaked for 3-4 days to extract color and flavors. Native yeast from our Estate is added to the tank to begin fermentation and gentle pump take place I-3 times daily until fermentation is complete. This wine is then aged in French Oak barrels for 16 months.



IMAGERY

ESTATE WINERY

broaden your palate

2019 GEE ES EM

SONOMA VALLEY

ALC. 15.0% | TA 5.8 | PH 3.66 | CASES 657

TASTING NOTE

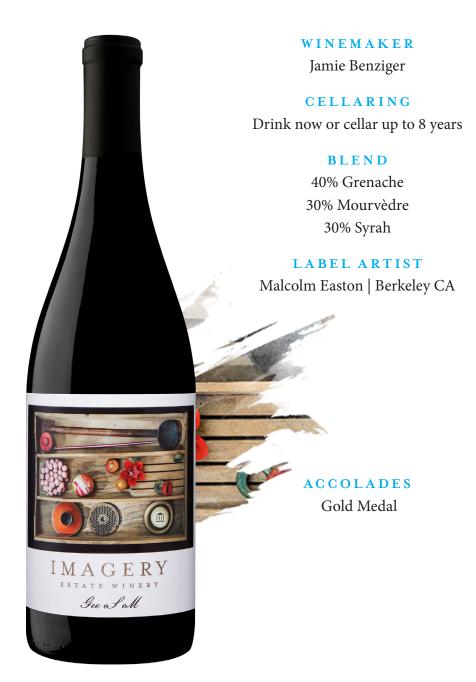
Our Gee eS eM is a celebration of rich fruit and subtle spice. Grenache brings forth ripe strawberry and bright acidity that dance across the palate, intermingling with the softness and spice of Mourvèdre. Syrah reveals layers of dark berry and jam before giving way to a lush and long finish.

VINTAGE

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.

WINEMAKING

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2020 OSO LOCO

PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.5% | TA 6.31 | PH 3.64 | CASES 131

TASTING NOTE

An homage to the bold wines of Spain, our Oso Loco is a harmonious union of tobacco, spice and blackberry. Juicy intensity and robust tannins round out this rustic and complex blend.

VINTAGE

The year started warmer and drier 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 and some red varietals. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. After destemming and optical sorting which allows for only the best berries to make it to the tank, the fruit is cold soaked for 3-4 days to extract color and flavors. Our preferred yeast is then added to tank and gentle pump overs take place I-3 times daily until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for I6 months.





broaden your palate

2021

WHITE BURGUNDY RESERVE

NORTH COAST

ALC. 14.2% | TA 6.31 | PH 3.4 | CASES 168

TASTING NOTE

Specially selected barrels of Pinot Blanc, Chardonnay and Pinot Meunier come together in an elegant blend for our White Burgundy Reserve. Fragrant aromatics drift into melon, almond and subtle citrus marked by a lush mouthfeel. This wine sets itself apart from its sister White Burgundy with its creamy texture, balanced acidity and layered complexity.

VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

WINEMAKING

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