IMAGERY. imagery estate club TECHINCAL SHEETS



broaden your palate

2018 PRIMITIVO

SONOMA VALLEY

ALC. 15.0% | TA 6.6 | PH 3.60 | CASES 1099

TASTING NOTE

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 food pairing wine.

VINTAGE

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.

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. The wine is then aged in French and American oak for 9 months





broaden your palate

2018 SANGIOVESE

SONOMA COUNTY

ALC. 14.6% | TA 6.2 | PH 3.60 | CASES 1585

TASTING NOTE

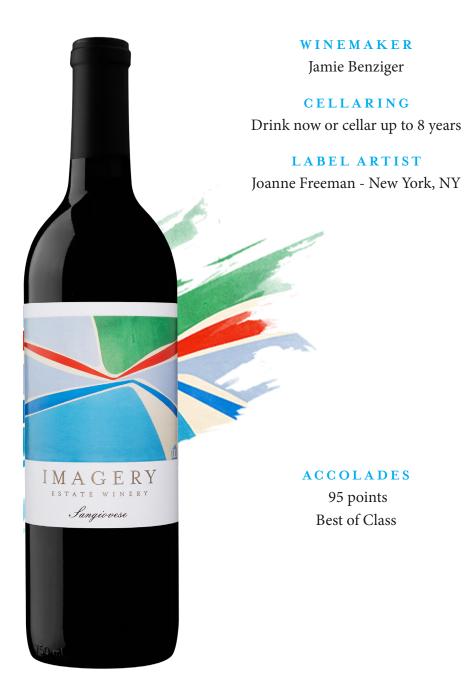
The Sangiovese grape is an ancient varietal indigenous to the Tuscany region of Italy. Our 2018 Sangiovese reveals a bright entry matched in body and acidity. A well balanced wine with a soft mid palate highlighting layered ripe cherry and spiced earth nuances, culminating in a persistent finish.

VINTAGE

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.

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 and Hungarian barrels for 16 months.





broaden your palate

2022 ALEATICO ROSÉ

SONOMA VALLEY

ALC. 14.3% | TA 7.49 | PH 3.21 | CASES 925

TASTING NOTE

This exclusive varietal, sourced from Serres Ranch in Sonoma Valley, creates the perfect Rosé bursting with notes of sweet strawberry and rose petals. Ripe red raspberries on the palate enhance the elegance of this well-balanced wine.

VINTAGE

The growing season was consistent and mild. Signs pointed to an early harvest until a late August/early September heat wave pushed ripening in some blocks, resulting in a quickened harvest pace. But September rain brought a sigh of relief, refreshing the vines and allowing more hang time for the remaining grapes. This was one for the record books, with harvest wrapping up just before mid-October, our earliest finish since 2004. Overall, the result was concentrated and flavorful fruit, creating flavorful wines with great acid balance.

WINEMAKING

Our Aleatico grapes are hand-harvested in the early morning to retain acidity and freshness in the fruit. First, the juice is allowed to macerate on the skins for about 4-6 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.





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2020

CABERNET FRANC

SONOMA COUNTY

ALC. 14.8% | TA 6.62 | PH 3.64 | CASES 833

TASTING NOTE

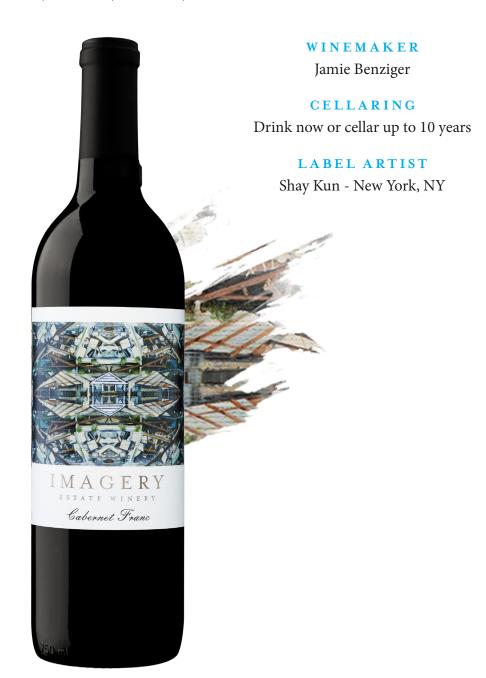
Presenting an alluring mouthfeel and rich texture, the 2020 captures the senses with fragrant strawberry, dried raspberry and juicy plum. The lush red fruit tones mingle with spiced cocoa before cascading into a graceful finish.

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 then cold soaked for 3-5 days to extract color and flavors. We then use a mixture of native and commercial yeast to start fermentation. The tank is pumped over gently I-3 times a day until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for 16 months.





broaden your palate
- Reds Only 2021

NOIR NOUVEAU

SONOMA COAST

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

TASTING NOTE

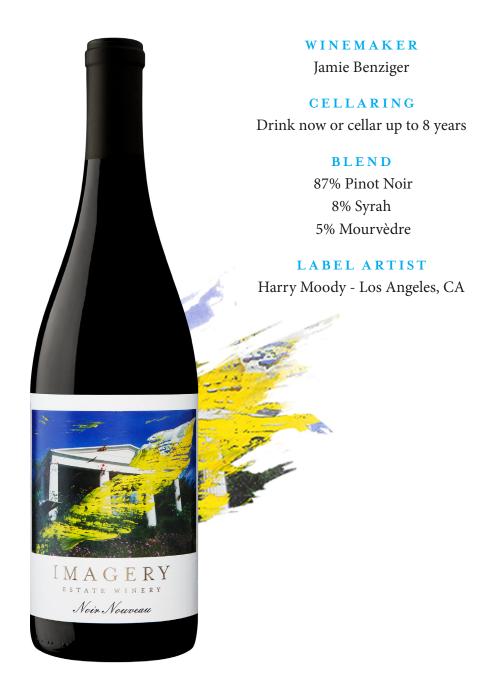
Noir Nouveau is a remarkable and gracefully smooth expression of Sonoma Coast fruit. Pinot Noir is at the forefront, presenting notes of juicy raspberry and strawberry. Syrah balances with dark fruit, giving definition to the structure while Mourvèdre brings layered complexity as well as subtle spice.

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.



IMAGERY

ESTATE WINERY

broaden your palate

2021 WHITE BURGUNDY

NORTH COAST

ALC. 14.0% | TA 6.55 | PH 3.28 | CASES 2151

TASTING NOTE

This North Coast stunner is inspired by the tradition of elegant white wine blends from Burgundy. Chardonnay makes up the heart of this voluptuous wine, blending bright acidity, green apple and thirst-quenching tropicality. Meanwhile Pinot Meunier and Pinot Blanc add richness, complexity, and a final touch of candied spice that persists through the smooth finish.

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

The grapes are harvested at night to protect their delicate flavors and to preserve freshness, then whole cluster-pressed and barrel fermented in French oak. We allow the Chardonnay, Pinot Blanc and Pinot Meunier to age on the lees, stirring every two weeks to build body and round texture before bottling. The resulting mouthfeel is creamy and luxurious.





broaden your palate
- Reds Only 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.





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2018 TEMPRANILLO

UPPER RIDGE VINEYARD - PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.0% | TA 5.9 | PH 3.89 | CASES 989

TASTING NOTE

Our Upper Ridge Vineyard on Pine Mountain boasts some of the highest elevation vineyards in Northern California, producing Tempranillo rich in sweet notes of tobacco and spice. Perfumed flavors of baked cherry, dried fig and cedar warm the nose. Sweet notes of dried cherry and tobacco spice dance across the palate while balanced acidity and soft tannins round out the finish.

VINTAGE

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.

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.

