



IMAGERY®

ESTATE WINERY

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TECHNICAL SHEETS

SPRING 2024

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ESTATE WINERY

## 2021 TUSCA BRAVA

SONOMA COUNTY

ALC. 14.5% | TA 6.76 | PH 3.47 | CASES 781

### TASTING NOTE

Our Super Tuscan style wine is a Sangiovese-based blend accented by Cabernet Sauvignon, Malbec, and Merlot. Stunning acidity, firm structure, and age-worthy tannins come together with racy notes of dried cherry, plum, and oak spice in this food-friendly style.

### 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 varieties, 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. Gentle pump-overs take place gently 1-3 times a day until fermentation is complete. The wine is then aged in French, Hungarian, and American Oak barrels for 17 months.

### CELLARING

Drink now or cellar for up to 10 years

### LABEL ARTIST

David Kimball Anderson | Santa Cruz, CA

### WINEMAKER

Jamie Benziger



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## 2021 GEE ES EM

SONOMA VALLEY

ALC. 15.0% | TA 6.35 | PH 3.66 | CASES 684

### TASTING NOTE

Our Gee eS eM is a celebration of rich fruit and subtle spice. Grenache brings forth stewed strawberry and bright acidity that dance across the palate, intermingling with the softness and spice of Mourvèdre. Syrah reveals layers of brambly berries and leather before giving way to a lush and long 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 varieties, 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 prior to fermentation. Our preferred yeast is then added to tank and gentle pump overs take place 1-3 times daily until fermentation is complete. This wine is then aged in French and Hungarian barrels for 16 months.

### CELLARING

Drink now or cellar up to 8 years

### BLEND

45% Grenache, 31% Syrah, 20% Mourvèdre and 4% Malbec

### LABEL ARTIST

Gustavo Ramos River | San Francisco, CA

### WINEMAKER

Jamie Benziger





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## 2021 MERLOT

ESTATE GROWN - SONOMA VALLEY

ALC. 14.5% | TA 6.01 | PH 3.56 | CASES 85

### 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 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 1-3 times daily until fermentation is complete. This wine is then aged in French Oak barrels for 16 months.

### CELLARING

Drink now or cellar up to 8 years

### LABEL ARTIST

Melinda Hurst Frye | Kenmore, WA

### WINEMAKER

Jamie Benziger



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## 2021 OSO LOCO

UPPER RIDGE VINEYARD - PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.5% | TA 6.3 | PH 3.66 | CASES 172

### TASTING NOTE

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

### 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. Our preferred yeast is then added to tank and gentle pump overs take place 1-3 times daily until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for 16 months.

### CELLARING

Drink now or cellar up to 8 years

### LABEL ARTIST

Robert McCauley | Mount Vernon, WA

### WINEMAKER

Jamie Benziger



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## 2022 WHITE BURGUNDY RESERVE

NORTH COAST

ALC. 14.0% | TA 6.4 | PH 3.4 | CASES 193

### 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 tropical fruit, vanilla, and subtle almond marked by lush mouthfeel. This wine sets itself apart from its sister White Burgundy with its creamy texture, balanced acidity and layered complexity.

### 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

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 Pinot Blanc, Chardonnay, and Pinot Meunier to age on the lees, stirring every two weeks to build body and round texture. This small-lot blend then ages in hand-selected barrels, creating a creamy and luxurious mouthfeel.

### CELLARING

Drink now or cellar up to 4 years

### BLEND

60% Pinot Blanc, 35% Chardonnay and 5% Pinot Meunier

### LABEL ARTIST

Elaine Coombs | San Francisco, CA

### WINEMAKER

Jamie Benziger



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## 2022 NOIR NOUVEAU

SONOMA COAST

ALC. 14.0% | TA 5.5 | PH 3.63 | CASES 113

### TASTING NOTE

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

### 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 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 4-5 days to extract color and flavors. Our preferred yeast is then added to tank and gentle pump overs take place 1-3 times daily until fermentation is complete. The wine is then aged in French oak for 9 months.

### CELLARING

Drink now or cellar up to 8 years

### BLEND

87% Pinot Noir, 8% Syrah and 5% Mourvèdre

### LABEL ARTIST

Phyllis Shafer | South Lake Tahoe, CA

### WINEMAKER

Jamie Benziger

