



IMAGERY[®]

E S T A T E W I N E R Y

TECHNICAL SHEETS

SPRING 2024

IMAGERY[®]

ESTATE WINERY

2022 WHITE BURGUNDY

NORTH COAST

ALC. 14.0% | TA 6.1 | PH 3.41 | CASES 2972

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 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 Chardonnay, Pinot Blanc, and Pinot Meunier to age on the lees, stirring every two weeks to build body and round texture. This blend is then barrel aged, creating a creamy mouthfeel.

CELLARING

Drink now or cellar for up to 3 years

BLEND

73% Chardonnay, 22% Pinot Blanc and 5% Pinot Meunier

LABEL ARTIST

April Midkiff | Litchfield Park, AZ

WINEMAKER

Jamie Benziger



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ESTATE WINERY

2021 CABERNET FRANC

SONOMA COUNTY

ALC. 14.5% | TA 6.3 | PH 3.52 | CASES 975

TASTING NOTE

Brambly berries, dried raspberry, and bell pepper capture the senses, presenting an alluring mouthfeel and texture. Subtle tobacco spice joins the dark core before cascading into a graceful 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 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 1-3 times a day 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 10 years

LABEL ARTIST

Robert Minervini | Florence, Italy

WINEMAKER

Jamie Benziger



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ESTATE WINERY

2023 WOW OUI

UPPER RIDGE VINEYARD - PINE MOUNTAIN

ALC. 13.5% | TA 8.6 | PH 3.22 | CASES 1050

TASTING NOTE

Wow Oui is a refreshing blend of Sauvignon Blanc, Muscat Canelli and Albariño. This fruit-forward style presents perfumed aromas of pink lemonade and grapefruit, while lemon-lime and stone fruit dazzle on the midpalate.

VINTAGE

The vintage was marked by abundant rains that nourished the soils before a cooler spring and summer created a long growing season. The grapes matured at a slow and steady pace, until many varieties ripened simultaneously, prompting a compressed harvest that kicked off on September 21st, the latest start we've seen since 2011. One of the finest vintages in years, 2023 yielded superb fruit with great flavors along with concentrated and balanced acids at lower sugar levels.

WINEMAKING

Our white grape varieties are all hand harvested in the early morning to retain acidity and freshness in the fruit. They are immediately whole cluster pressed to stainless steel tank and cold fermented to maintain the aromas and flavors of the fruit.

CELLARING

Drink now

BLEND

78% Sauvignon Blanc, 18% Muscat Canelli and 4% Albariño

LABEL ARTIST

Charlie Bluett | Westfield, VT

WINEMAKER

Jamie Benziger



IMAGERY[®]

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



IMAGERY[®]

ESTATE WINERY

2022 PRIMITIVO

LOS CHAMIZAL VINEYARD - SONOMA VALLEY

ALC. 15.5% | TA 5.8 | PH 3.71 | CASES 481

TASTING NOTE

An enticing black cherry entry is followed by blackberry, mocha, and peppery elements throughout. Supported by supple tannins and a welcome backdrop of acidity, this luscious style is the perfect food-pairing 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 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. The wine is then aged in French and American oak for 9 months.

CELLARING

Drink now or cellar up to 6 years

LABEL ARTIST

Dominic Di Mare | Tiburon, CA

WINEMAKER

Jamie Benziger



IMAGERY[®]

ESTATE WINERY

2021 SANGIOVESE

SONOMA COUNTY

ALC. 14.2% | TA 6.4 | PH 3.52 | CASES 1694

TASTING NOTE

An ancient varietal native to Tuscany, our Sangiovese presents soft tannins and bright acidity. Red fruit and spice warm the nose to the layers of cherry, subtle herb, and espresso before unfurling into a 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. They are then destemmed and optically sorted to allow for only the best berries to make it to the tank. The fruit is then cold soaked for 3-4 days to extract color and flavors. Gentle pump-overs take place 1-3 times a day until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for 16 months.

CELLARING

Drink now or cellar for up to 8 years

LABEL ARTIST

Ricardo Pinto | Mexico City, Mexico

WINEMAKER

Jamie Benziger



IMAGERY[®]

ESTATE WINERY

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



IMAGERY[®]

ESTATE WINERY

2021 CABERNET SAUVIGNON

ESTATE GROWN - SONOMA VALLEY

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

TASTING NOTE

Bold, rich, and beautifully poised for aging. Our estate-grown Cabernet presents layers of freshly ripened blueberry, blackberries and mocha that interweave with subtle leather and spice. Supple tannins and firm structure carry 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

Our grapes are hand harvested in the early morning to retain acidity and freshness in the fruit. They are then destemmed and optically sorted to allow for only the best berries to make it to the tank. We allow our native yeasts in the vineyard to start fermentation, pumping over gently 1-3 times a day until fermentation is complete. This wine is aged in 35% new French Oak barrels for 16 months.

CELLARING

Drink now or cellar up to 10 years

LABEL ARTIST

Holly Downing | Sebastopol, CA

WINEMAKER

Jamie Benziger

