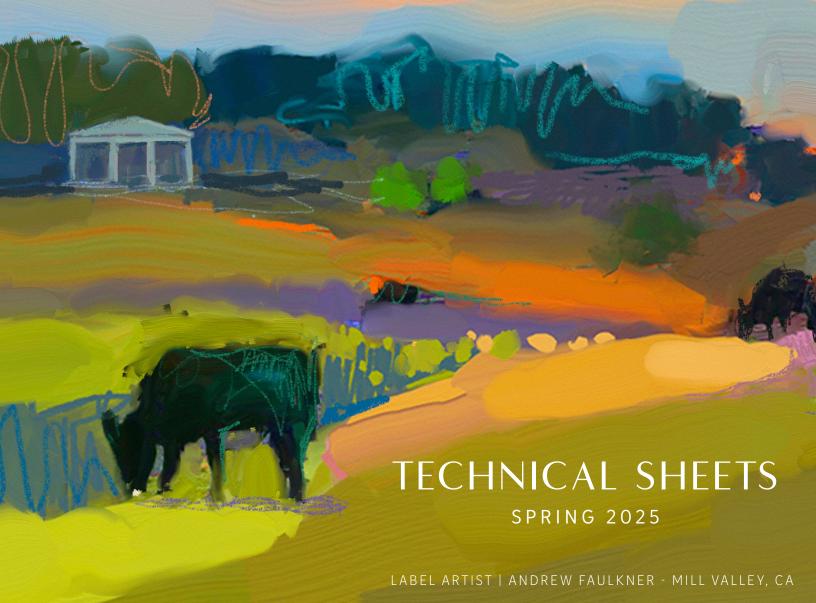


IMAGERY

ESTATE WINERY





2023 WHITE BURGUNDY RESERVE

North Coast

ALC. 14.0% | TA 5.8 | PH 3.35 | CASES 117

TASTING NOTE

Our White Burgundy Reserve is an elegant blend of Pinot Blanc, Chardonnay, and Pinot Meunier from select barrels. This wine sets itself apart from its sister White Burgundy with its creamy texture, balanced acidity and layered complexity. Fragrant aromatics drift into tropical fruit, honeysuckle, and subtle brioche marked by a round mouthfeel.

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 varietals 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

The grapes are harvested at night to protect their nuanced 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 4 years

BIEND

75% Pinot Blanc, 9% Pinot Meunier, 16% Chardonnay

LABEL ARTIST

Suzanne Jacquot | Sonoma County, CA

WINEMAKER





2023 NOIR NOUVEAU

Paicines

ALC. 14.7% | TA 6.52 | PH 3.56 | CASES 750

TASTING NOTE

Our Noir Nouveau is a bold expression of Pinot Noir. This wine captivates the senses with its beautiful dense color and juicy notes of ripe berries and dried herb. Rich texture and balanced acidity are complemented with nuances of clove and baked spice on the finish.

VINTAGE

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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 four to five days to extract color and flavors. Our preferred yeast is then added to tank and gentle pump overs take place one to three times daily until fermentation is complete. The wine is then aged in French oak for 9 months.

CELLARING

Drink now or cellar up to 6 years

BLEND

85% Pinot Noir, 9% Grenache and 6% Mouvèdre

LABEL ARTIST

Frances McCormack | Sonoma, CA

WINEMAKER





2022 TUSCA BRAVA

Sonoma County

ALC. 14.5% | TA 6.7 | PH 3.68 | CASES 711

TASTING NOTE

Our 2022 Tusca Brava is a Super Tuscan style blend that features Sangiovese at the base bringing forth lush cherry and spice fragrances. Cabernet Franc and Cabernet Sauvignon add refined textured and depth while Petit Verdot, Malbec, Merlot, and Syrah give this wine brilliant color and a round, lush 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

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 three to four days to extract color and flavors. Gentle pump-overs take place gently one to three 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 up to 8 years

BLEND

44% Sangiovese, 23% Cabernet Franc, 16% Cabernet Sauvignon, 9% Petit Verdot, 6% Malbec, 1% Merlot and 1% Syrah

LABEL ARTIST

Julika Lackner | Los Angeles, CA

WINEMAKER





2022 BARBERA

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 14.2% | TA 7.9 | PH 3.28 | CASES 251

TASTING NOTE

Our Upper Ridge Barbera has a lively acidity with a supple texture. Aromas of lush black cherry and delicate baking spice give way to a bright juicy red fruit core of strawberry and raspberry that carries through to a mouthwatering 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

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 three to four days to extract color and flavors. Gentle pump-overs take place one to three times a day until fermentation is complete. This wine is then aged in French Oak barrels for 16 months.

CELLARING

Drink now or cellar up to 10 years

LABEL ARTIST

Jen Sterling | Annapolis, MD

WINEMAKER





2022 GEE ES EM

North Coast

ALC. 15.0% | TA 6.4 | PH 3.63 | CASES 476

TASTING NOTE

A celebration of rich fruit and subtle spice, our Gee eS eM is a balanced reflection of the wines featured. Syrah brings forth dark fruit and bright acidity that dance across the palate, intermingling with the leather and spice of Mourvèdre. Bright cherry and strawberry from the Grenache give way to a lush and long 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

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

BIEND

43% Syrah, 27% Mourvèdre, 27% Grenache, 3% Malbec

LABEL ARTIST

Chase Langford | Rancho Mirage, CA

WINEMAKER





2022 PALLAS

Estate Grown - Sonoma Valley

ALC. 14.5% | TA 6.1 | PH 3.6 | CASES 399

TASTING NOTE

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

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

CELLARING

Drink now or cellar up to 8 years

BLEND

46% Malbec, 25% Cabernet Sauvignon, 19% Cabernet Franc, 9% Petit Verdot and 1% Merlot

LABEL ARTIST

Bob Nugent | Healdsburg, CA

WINEMAKER

