

IMAGERY REDS CLUB

IMAGERY<sup>®</sup>

ESTATE WINERY

TECHNICAL SHEETS

SPRING 2025

LABEL ARTIST | ANDREW FAULKNER - MILL VALLEY, CA



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ESTATE WINERY

## 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

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

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

Jamie Benziger



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## 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

Jamie Benziger



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## 2022 CABERNET FRANC

*Sonoma County*

ALC. 14.5% | TA 6.1 | PH 3.6 | CASES 1374

### TASTING NOTE

Brambly berries, dried raspberry, and sweet bell pepper entice the senses, offering an alluring mouthfeel and texture. Subtle tobacco spice joins the dark core before cascading into a graceful 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 then cold soaked for three to five 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 one to three 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 8 years

### LABEL ARTIST

Adam Wolpert | Occidental, CA

### WINEMAKER

Jamie Benziger



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## 2022 SANGIOVESE

*Sonoma County*

ALC. 14.7% | TA 6.4 | PH 3.5 | CASES 795

### TASTING NOTE

An ancient varietal native to Tuscany, our 2022 Sangiovese presents soft tannins and poised acidity. Ripe red fruit aromas and spice warm the nose to layers of Bing cherry, raspberry, dried herbs, and cocoa that linger on the lengthy 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. 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, Hungarian, and American Oak barrels for 16 months.

### CELLARING

Drink now or cellar up to 8 years

### LABEL ARTIST

Mark Eanes | Richmond, VA

### WINEMAKER

Jamie Benziger



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## 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.

### VINEYARD

Nestled high up on Pine Mountain – Cloverdale Peak in the rugged northern Mayacamas Mountains, you find our Upper Ridge Vineyard. The shallow soils here are volcanic, packed with gravel and loam, and provide just the right amount of stress, pushing our vines to work hard, resulting in smaller grape yields packed with big flavors. The cool mountain nights preserve the perfect acidity in our grapes.

### 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

Jamie Benziger





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## 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 eSeM 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

### BLEND

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

### LABEL ARTIST

Chase Langford | Rancho Mirage, CA

### WINEMAKER

Jamie Benziger

