

IMAGERY WHITES CLUB

IMAGERY[®]

ESTATE WINERY

TECHNICAL SHEETS

SPRING 2025

LABEL ARTIST | ANDREW FAULKNER - MILL VALLEY, CA

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ESTATE WINERY

2023 WHITE BURGUNDY

North Coast

ALC. 14.0% | TA 3.2 | PH 3.31 | CASES 1211

TASTING NOTE

Inspired by the tradition of elegant white wine blends from Burgundy, our White Burgundy combines Chardonnay, Pinot Blanc, and Pinot Meunier. The Chardonnay makes up the heart of this voluptuous wine, lending bright acidity, supple melon, with hints of tropical fruit. The Pinot Blanc and Pinot Meunier add richness, complexity, and a final touch of spice that round out this exclusive blend.

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 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

56% Chardonnay, 25% Pinot Meunier, 19% Pinot Blanc

LABEL ARTIST

Adele Yonchak | Charlotte, NC

WINEMAKER

Jamie Benziger



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2024 WOW OUI

Upper Ridge Vineyard - Pine Mountain - Cloverdale Peak

ALC. 14.2% | TA 6.1 | PH 3.3 | CASES 729

TASTING NOTE

A lively Sauvignon Blanc, our Wow Oui is a fruit-forward crowd pleaser. Aromas of pink grapefruit and fresh peach give way to layered nuances of lemon zest and stone fruits. A refreshing mouthfeel complements the dynamic finish making this one of our favorite summer sippers.

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.

VINTAGE

The 2024 vintage was exceptional, beginning with abundant early rains, setting us up for big, healthy canopies. Thanks to a near-perfect growing season with mild and steady warmth, we saw excellent fruit set, generous hang time, and ideal ripening. Harvest began right after Labor Day and continued at a steady pace until October 15, with tanks filling almost as quickly as they were emptied. A five-day heat spike in early October accelerated maturity, bringing super ripe flavors, vibrant color, and impressive yields in several vineyards.

WINEMAKING

Our white grape varietals 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

86% Sauvignon Blanc, 10% Muscat, and 4% Viognier

LABEL ARTIST

Gordon Powell, River Forest, IL

WINEMAKER

Jamie Benziger



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2024 ALEATICO ROSÉ

Serres Ranch - Sonoma Valley

ALC. 14.5% | TA 5.56 | PH 3.29 | CASES 555

TASTING NOTE

Sourced from Serres Ranch in Sonoma Valley, this exclusive varietal creates the perfect Rosé packed with perfumed aromas of rose petals and ripe strawberries. A touch of stone fruit flavors and lively acidity enhance the playfulness of this well-balanced wine.

VINTAGE

The 2024 vintage was exceptional, beginning with abundant early rains, setting us up for big, healthy canopies. Thanks to a near-perfect growing season with mild and steady warmth, we saw excellent fruit set, generous hang time, and ideal ripening. Harvest began right after Labor Day and continued at a steady pace until October 15, with tanks filling almost as quickly as they were emptied. A five-day heat spike in early October accelerated maturity, bringing super ripe flavors, vibrant color, and impressive yields in several vineyards. This vintage yielded exceptional fruit quality across the board— certainly one to remember.

WINEMAKING

Our Aleatico grapes are hand-harvested in the early morning to retain acidity and freshness in the fruit. The juice is allowed to macerate on the skins for about four to six 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.

CELLARING

Drink now

LABEL ARTIST

Esteban Ocampo-Giraldo, Manizales, Caldas, Colombia

WINEMAKER

Jamie Benziger

