



2020 ALTURA COLLECTION BLANC DE NOIRS

Carneros



CRISP FLAVORS OF STONE FRUITS, CITRUS, AND GREEN APPLES

Made in a true Methodé Champenoise style, the base wine was fermented in the bottle to produce the elegantly small bubbles that lift the nose with aromas of stone fruits, citrus, and caramelized apples. The vibrancy carries the flavors in the mouth with notes of pineapple, lemon, river rocks and a slight yeasty finish.

BODY: Nice texture with balanced bright acidity

ACIDITY: High

PALATE: Crisp flavors of stone fruits, citrus, and green apples with a hint of brioche on the finish

AGE POTENTIAL: 3-8 years

PAIRING: Hard cheese like parmesan or a pistachio crusted halibut with a citrus beurre blanc sauce

PRODUCTION: 900 cases

COMPOSITION: 100% Pinot Noir

HARVEST: 9/17/2020

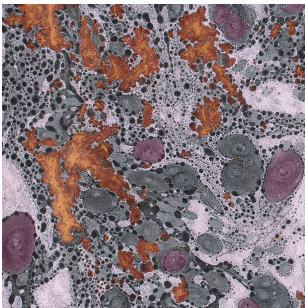
Brix: 20.6

pH at Harvest: 3.23

BOTTLING: 1/19/2021

DISGORGE: 1/11/2023

Alcohol: 12.5%



LABEL ART: Similar to the marble on the label of our Brut sparkling wine, this artwork conveys a celebration and matches the effervescence of our Blanc de Noirs sparkling wine. Differing from the Brut, this piece boasts copper inlay and purple tones – highlighting the more robust flavor profile, the longer time spent on triage, and the Pinot Noir grapes which create this Blanc de Noirs sparkling wine.



2023 TERRA COLLECTION PINOT GRIGIO

North Coast



KIWI BERRY, GREEN MANGO, AND STARFRUIT WITH BRIGHT ACIDITY

This wine comes from the R Bar N Ranch in the Chalk Hill AVA, which is known for its quartzite-rich soils. This mineral driven soil results in a wine with a backbone of minerality. On the nose there are notes of river rocks, mango, green apples, and lavender. On the palate there are flavors of kiwi berry, green mango, starfruit, and hay.

BODY: Bright acidity with slight texture on the finish

ACIDITY: Medium

PALATE: Kiwi berry, green mango, and starfruit

AGE POTENTIAL: 1-3 years

PAIRING: Pesto orecchiette with broccolini or spanakopita

PRODUCTION: 800 cases

COMPOSITION: 88% Pinot Grigio from R Bar N Ranch in the Chalk Hill AVA, 12% Bianchetta Trevigiana from Santo Giordano Vineyard in the Carneros Sonoma AVA

HARVEST: 9/18/2024

Brix: 21.8

pH at Harvest: 3.54

BOTTLING: 1/16/2024

Alcohol: 13.5%

RS: 0.91 g/L

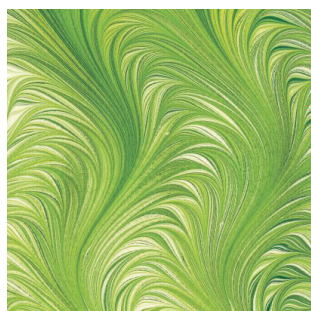
TA: 6.25 g/L

pH: 3.17

WINEMAKING NOTES:

- Whole clusters were gently pressed, and the juice was collected in tank. Because Pinot Grigio grapes have a slight purple or “grey” skin, the juice was treated with a fining agent before fermentation to ensure the final color was not rosé.
- Once the fining agent was added, the juice was settled to under 50NTU and then racked off the solids to another tank for fermentation.
- It was inoculated with the VL3 strain of yeast, which is known to heighten thiol aromatics and increase roundness while making an elegant, finessed wine.
- Fermentation lasted three weeks at 53-55°F. Once finished, the wine was aged in tank for three months before being filtered and bottled.

LABEL ART: Verdant and bright, with a touch of tradition. This piece incorporates one of the Giannini’s more traditional styles (combing). This piece represents our approachable Italian Whites, like Santo Giordano Bianco and Pinot Grigio.





2023 TERRA COLLECTION BIANCHETTA TREVIGIANA

Santo Giordano Vineyard, Carneros



PEAR, KIWI, AND LEMON WITH JUICY RICHNESS AND BALANCED ACIDITY
Bianchetta Trevigiana is a thin-skinned, white wine grape with delicate flavors that is handled gently to produce a bright fruit forward wine. True to those characteristics, our Bianchetta Trevigiana is fruit forward with notes of Gravenstein apples, pear, kiwi, lemon, and lemon blossoms. The flavors show a richness on the entry with juicy pear, kiwi, a powdered minerality, and a slight texture on the finish.

BODY: Juicy richness and balanced acidity

ACIDITY: High

PALATE: Ripe pear, kiwi, and minerality

AGE POTENTIAL: 3-5 years

PAIRING: Chicken tagine or grilled halibut with a lemon caper sauce

PRODUCTION: 873 cases

COMPOSITION: 100% Bianchetta Trevigiana from Santo Giordano Vineyard in the Carneros Sonoma AVA

HARVEST: 10/13/2023

Brix: 20.7

pH at Harvest: 3.25

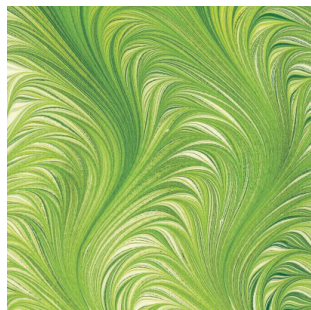
BOTTLING: 2/5/2024

Alcohol: 13.5%

RS: 1.02 g/L

TA: 5.75 g/L

pH: 3.22



WINEMAKING NOTES:

- Whole clusters were harvested in the early morning and pressed to stainless steel tank.
- The juice was settled to under 50 NTU before being racked of the solids to another tank, where it was inoculated with Zymaflore X5 yeast. This strain was selected for its ability to heighten aromatic intensity.
- The juice fermented for three weeks at 58°F before settling and racking off the heavy lees to age in stainless steel tank for three months

LABEL ART: Verdant and bright, with a touch of tradition. This piece incorporates one of the Giannini's more traditional styles (combing). This piece represents our approachable Italian Whites, like Santo Giordano Bianco and Pinot Grigio.



2021 ALTURA COLLECTION ESTATE SANGIOVESE

Carneros Sonoma



TART CHERRY, LILAC, CEDAR, THYME, AND EARTH

A blend of the Rodeno clone and clone 2 from the hillside fruit around the Viansa Villa, the 2021 Estate Sangiovese shows the complexity and versatility of the varietal. The aromatics of cherry, prune, cocoa, red clay, and sweet tobacco abound on this wine. The palate shows similar flavors of tart cherry, lilac, cedar, and thyme with a beautiful structure of moderate tannins.

BODY: Medium richness with balanced tannins

ACIDITY: High

PALATE: Tart cherry, lilac, cedar, and earth

AGE POTENTIAL: 6-10 years

PAIRING: Spaghetti alla Puttanesca or Margherita sausage pizza

PRODUCTION: 742 cases

COMPOSITION: 100% Viansa Estate, Carneros Sonoma

HARVEST: 9/29/2021

Brix: 26.1

pH at Harvest: 3.48

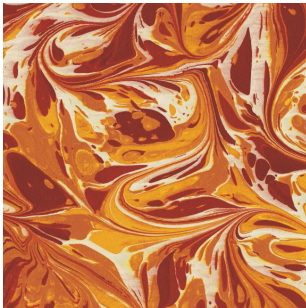
BOTTLING: 4/13/2023

Alcohol: 14.5%

RS: 2.57 g/L

TA: 7.0 g/L

pH: 3.40



WINEMAKING NOTES:

- Fruit was hand-harvested in the early morning then destemmed to tank for cold soak
- Cold soak lasted 48 hours and then the tank was gently warmed to 85F before being inoculated with F83 yeast
- The fermenting juice was pumped over the pomace twice a day for 14 days
- The wine was drained and pressed off the skins to tank where the heavy solids were settled for 48 hours before being transferred to oak (39% new)
- It was aged in barrel for 19 months before being bottled

LABEL ART: This piece was inspired by the Tuscan red soil in which Sangiovese is often grown (as it is on the hillside of our estate). The hillside also contains fragments of obsidian, or volcanic glass, contributing to the fiery colors in this piece.



2021 ALTURA COLLECTION MONTEPULCIANO

Clements Hills



POMEGRANATE, RED CLAY, AND TART CHERRIES

Montepulciano is known for its savory notes combined with red fruits. Our 2021 Altura Montepulciano shows just this, with notes of Kirsch, dried flowers, peat moss, and cherries. The fruit comes alive on the palate with notes of pomegranate, red clay, and Bing cherries.

BODY: Mild tannins with a bright finish

ACIDITY: Medium

PALATE: Pomegranate, red clay, and tart cherries

AGE POTENTIAL: 5-8 years

PAIRING: Margherita pizza or eggplant parmesan

PRODUCTION: 275 cases

COMPOSITION: 100% Montepulciano from Clements Hills

HARVEST: 9/23/2021

Brix: 23.6

pH at Harvest: 3.54

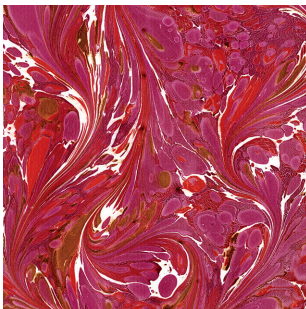
BOTTLING: 6/8/2023

Alcohol: 13.5%

RS: 2.3 g/L

TA: 6.0 g/L

pH: 3.56



LABEL ART: This piece was inspired by the bright notes of boysenberry, tart cherry, and tobacco that Montepulciano is best known for in its home region of Abruzzo in Italy.



2021 CIELO COLLECTION INIZIO – CABERNET SAUVIGNON

Moon Mountain



CASSIS, VIOLETS, SAGE, AND VANILLA

Coming from a mountainside vineyard, these Cabernet grapes produce a concentrated wine that has finessed, bold tannins and a roundness on the palate. Cassis, blackberry, violets, caramel, and a hint of fresh mint abound on the aromatics. The wine comes alive on the palate with notes that mirror the aromatics – blackberry and vanilla on the entry and the floral and dried herbs coming through on the finish.

BODY: Elegant, structured tannin with layered richness

ACIDITY: Medium +

PALATE: Cassis, violets, sage, and vanilla

AGE POTENTIAL: 7-15 years

PAIRING: Garlic, peppercorn, and herb rubbed beef with blackberry mostarda

PRODUCTION: 185 cases

COMPOSITION: 100% Charlie Smith Vineyard Cabernet Sauvignon from the Moon Mountain AVA

HARVEST: 10/14/2021

Brix: 27.9

pH at Harvest: 3.74

BOTTLING: 7/17/2023

Alcohol: 15.0%

RS: 2.0 g/L

TA: 5.6 g/L

pH: 3.85

WINEMAKING NOTES:

- Harvested in the early morning and destemmed to closed-topped stainless steel tank
- Cold soaked for 72 hours before raising the temperature and inoculating with FX10 yeast – selected for its ability to enhance blue or black fruit and release polysaccharides
- Wine was fermented for 14 days with twice daily pump-overs before being drained and pressed to stainless steel tank
- Secondary fermentation completed in tank, then the wine was aged in 85% new French oak barrels for 19 months. Taransaud, Bel Air, Sylvain, and Quintessence coopers

BEHIND THE LABEL: In Italian, inizio means beginning or start. The sun on this label represents a new day, and in turn conveys the power, strength, and infinite possibility that resides within a new beginning.