



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

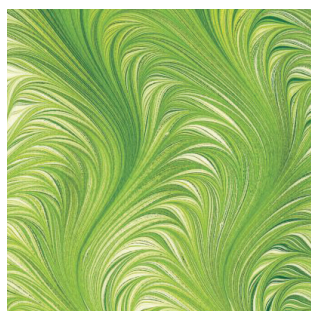
TA: 6.25 g/L

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

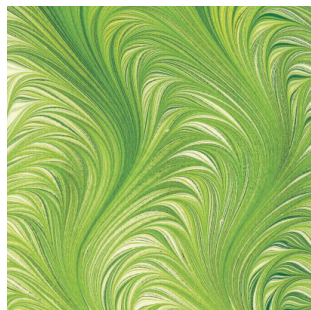
BOTTLING: 2/5/2024

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.



2022 TERRA COLLECTION RED BLEND

Sonoma County



BLACKBERRIES, PLUMS, BLACK TEA, AND A HINT OF VANILLA

Similar to the 2021 Terra Red Blend, this vintage has a backbone of Merlot from Sonoma Valley that gives the wine structure while still being approachable when young. The other varietals blended into the wine add nuanced flavors, aromatics, and mouthfeel. On the nose, you'll find notes of dark cherries, caramelized strawberries, and forest floor. On the palate darker berry fruits come forward with notes of plum, Orange Pekoe black tea, and vanilla.

BODY: Moderate round tannin

ACIDITY: High

PALATE: Blackberries, plums, black tea, and a hint of vanilla

AGE POTENTIAL: 4-8 years

PAIRING: Soy-ginger glazed pork chop with caramelized beets or roasted Italian sausages and roasted fennel

PRODUCTION: 726 cases

COMPOSITION: 52% Merlot from Serres Family Ranch (Sonoma Valley AVA) and 6% Bohlen Parks Vineyard (Moon Mountain AVA), 14% Sangiovese from Viansa Estate Vineyard (Carneros Sonoma AVA), 14% Primitivo from Viansa Estate Vineyard (Carneros Sonoma AVA), 7% Cabernet Sauvignon from Norris Vineyard (Chalk Hill AVA), 5% Cabernet Sauvignon from San Joaquin County, 2% Petite Sirah from Serres Family Ranch (Sonoma Valley AVA).

HARVEST: 9/12/2022, 9/23/2022, 9/28/2022, 10/18/2022

Brix: 24–25.8

pH at Harvest: 3.52, 3.76, 3.72, 3.45

BOTTLING: 5/23/2023

Alcohol: 14.5%

RS: 1.9 g/L

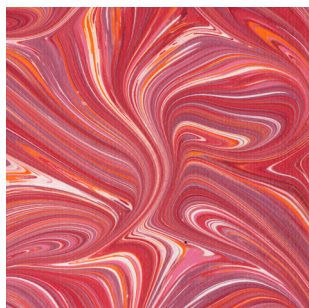
TA: 6.2 g/L

pH: 3.55

WINEMAKING NOTES:

- Like all of our red ferments, the grapes were harvested in the early morning hours on four separate days.
- All the vineyards were fermented separately and used multiple different strains of yeast to highlight different aspects of the varietals.
- Fermentation lasted about two weeks before the wines were drained and pressed off the skins and aged in 15% new French oak for 8 months.

LABEL ART: Bold and bright, with a touch of richness. The same free-form and funky pattern as our Terra Collection Californian white wines, but in a new color profile to represent our red wines historically grown in Sonoma, such as Pinot Noir and Cabernet Sauvignon.





2022 ALTURA COLLECTION ESTATE PINOT NOIR

Carneros



CRANBERRIES, RASPBERRIES, AND GRAPHITE WITH SWEET OAK

Comprised of the three clones of Pinot Noir from the Viansa Estate, this wine has a classical Pinot Noir nose. The similarities to 2021 vintage are evident and show the terroir of Viansa and Carneros. Aromas of cherries and blueberries mix with notes of new leather, violets, and baking spices. The wine is lively on the palate with flavors of cranberries, raspberries, and graphite, with sweet oak on the finish.

BODY: Medium tannins with a long finish

ACIDITY: Medium+

PALATE: Cranberries, raspberries, and graphite with sweet oak on the finish

AGE POTENTIAL: 3-7 years

PAIRING: Wood fired whole fish with blistered tomatoes and olives or Margherita pizza

PRODUCTION: 488 cases

COMPOSITION: 100% Viansa Estate Pinot Noir – clones 4, 97, 37

HARVEST: 8/22/2022, 8/24/2022, 8/29/2022

Brix: 24.8, 26.4

pH at Harvest: 3.64, 3.63, 3.74

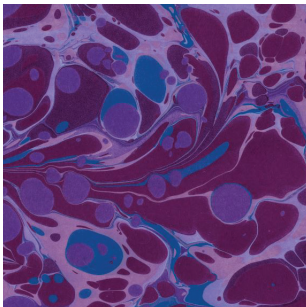
BOTTLING: 7/26/2023

Alcohol: 14.5%

RS: 2.34 g/L

TA: 6.3 g/L

pH: 3.58



WINEMAKING NOTES:

- Harvested cold in the middle of the night
- Grapes were destemmed and cold soaked in tank for 48 hours to extract color
- Each clone was fermented separately with AMH yeast, which was selected because of its ability to lift fruit and spicy aromatics
- The wines fermented on the skins for 14 days before being drained and pressed
- The wine was aged in oak – 40% new Francoise Freres, Quintessence, and Damy coopers and 60% neutral French oak for 11 months

LABEL ART: Dark berries and earthy aromas add deep purple tones, while the splashes of blue represent the pond that borders our Pinot Noir vineyard.