



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

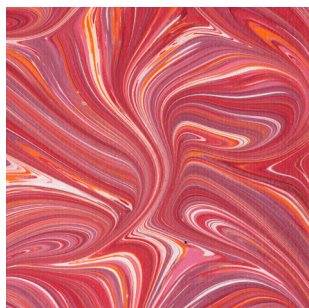
TA: 6.2 g/L

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

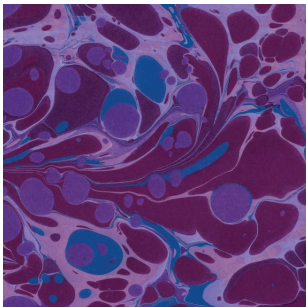
BOTTLING: 7/26/2023

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.



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

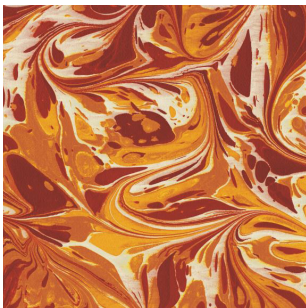
BOTTLING: 4/13/2023

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

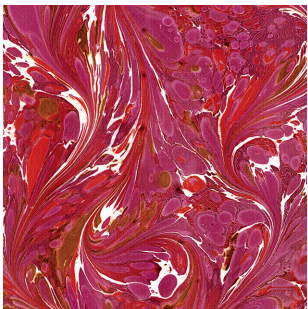
BOTTLING: 6/8/2023

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.