



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

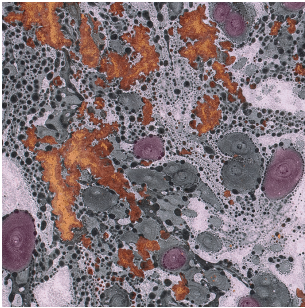
Brix: 20.6

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

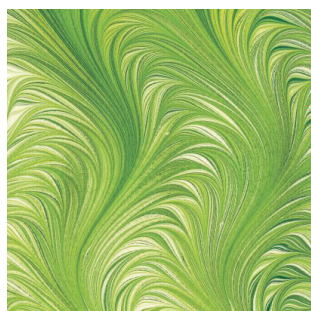
TA: 6.25 g/L

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

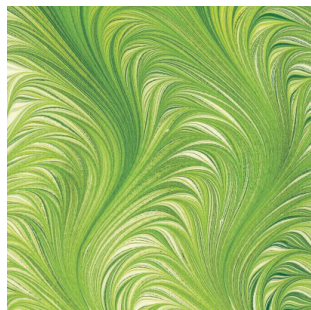
BOTTLING: 2/5/2024

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.



2022 ALTURA COLLECTION ARNEIS

Potter Valley, Mendocino County



NOTES OF JUICY PEACH, STARFRUIT, AND PEAR WITH DRY MINERALITY
At 1,000 feet elevation, Potter Valley has cooler weather than neighboring AVAs in Mendocino. This wine is a wonderful example of how the cooler weather concentrates and heightens aromatics. Our 2022 Arneis shows similarities to the 2021 vintage with bright lemon, yellow peaches, citrus blossoms, and almond husk. The wine expands on the palate with a rich entry balanced by a dry minerality, and flavors of starfruit, pear, chamomile, and slight, but rich, oak.

BODY: Bright acidity with mid-palate richness and a long finish

ACIDITY: High

PALATE: Notes of juicy peach, starfruit, and pear

AGE POTENTIAL: 5-8 years

PAIRING: Chicken Piccata or raw oysters with a red wine vinegar mignonette

PRODUCTION: 233 cases

COMPOSITION: 100% Arneis from Nube Bianco Vineyard in Potter Valley

HARVEST: 10/7/2022

Brix: 20.8

pH at Harvest: 3.35

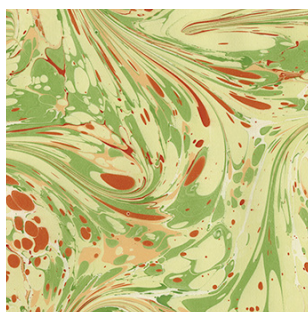
BOTTLING: 5/23/2023

Alcohol: 13.5%

RS: 0.9 g/L

TA: 6.7 g/L

pH: 3.01



WINEMAKING NOTES:

- Grapes were harvested in the early morning and arrived to the winery cold
- Whole clusters went direct to the press and were gently pressed to maximize juice extraction and minimizing skin and seed tannins
- Hyper-oxidation technique was used to reduce phenolic content and make a long aging white wine. As a sidenote, Arneis naturally has a higher phenolic content than “California” whites (which can be seen in some Arneis as bitterness or nuttiness)
- After the juice was saturated with oxygen it is cold settled until the turbidity is under 100 NTU, and then racked off the heavy solids and oxidized phenolics
- Juice is inoculated with VL1 yeast and fermented in tank
- Once the wine has completed fermentation malo-lactic fermentation is inhibited and the wine is aged in oak (20% new French) for eight months

LABEL ART: The pale golden color of the Arneis grape, as well as the floral aromas and flavors of pear, white peach, apricot, and almond that are typical of Arneis, serve as the inspiration for this light and vibrant piece.