

2022 TERRA COLLECTION ROSÉ OF BARBERA

North Coast, Lake County



BRIGHT MINERALITY, WHITE STRAWBERRIES AND CITRUS BLOSSOMS

The Barbera from the Las Lomas vineyard is planted on gently sloping volcanic soils at 1560 feet elevation. This vineyard site produces lovely grapes that have balanced acidity with a backbone of minerality. This wine jumps out of the glass with notes of red berries, white peach, and hints of ripe pears. The entry of this wine comes off rich but balanced with the acidity and minerality. Flavors of white strawberry, citrus blossoms, and stone fruits shine through on the palate.

BODY: Rich entry with crisp acidity and vibrantly fruit forward

SWEETNESS: Dry

ACIDITY: High

PALATE: Bright minerality with notes of white strawberries and citrus blossoms

AGE POTENTIAL: 1-3 years

PAIRING: Goat cheese crostini with hot honey or grilled vegetables with Meyer lemon,

tarragon, olive oil, and shaved parmesan

PRODUCTION: 1380 cases

COMPOSITION: 100% Barbera Rose from Las Lomas Vineyard in Kelseyville

HARVEST: 9/30/2022

Brix: 23.9

pH at Harvest: 3.34

BOTTLING: 1/18/2023

Alcohol: 13.8% RS: 2.27 g/L TA: 6.3 g/L pH: 3.36

LABEL ART: Inspired by summers spent swimming in the ocean or lounging poolside. A carefree piece for a warm-weather wine, best enjoyed in the sun.



2022 TERRA COLLECTION BIANCHETTA TREVIGIANA

Santo Giordano Vineyard, Carneros



PEAR, KIWI, AND MELON WITH BALANCED RICHNESS AND ACIDITY

A rare varietal few have the opportunity to experience. Bianchetta Trevigiana is a thin-skinned grape that has delicate flavors that are handled gently to produce a bright, fruit-forward wine. Notes of pear, green apple, kiwi, melon, and jasmine jump out of the glass. The flavors show a richness on the entry with minerality and tropical fruits on the finish.

BODY: Balanced richness and acidity

ACIDITY: High

PALATE: Pear, kiwi, and melon

AGE POTENTIAL: 3-5 years

PAIRING: Pasta al limone or a pear, walnut, and gorgonzola salad

PRODUCTION: 338 cases

COMPOSITION: Bianchetta Trevigiana from Santo Giordano Vineyard

HARVEST: 9/21/2022

Brix: 23.8

pH at Harvest: 3.55

BOTTLING: 2/16/2023

Alcohol: 14.1% RS: 1.1 g/L TA: 6.1 g/L pH: 3.33

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 ESTATE CHARDONNAY

Carneros, Sonoma County



HONEYCRISP APPLES, STONE FRUITS, JASMINE WITH FRESH ACIDITY In 2022, the Viansa Estate Vineyard was harvested twelve days earlier than 2021. This shorter growing season resulted in wines with higher acid along with a natural richness. Notes of sweet pears, kiwis, and Meyer lemons abound from the glass. The palate shows flavors of honeycrisp apples with a creamy entry, stone fruits, and jasmine balanced with fresh acidity.

BODY: Rich entry with a crisp finish

ACIDITY: Medium

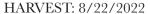
PALATE: Honeycrisp apples, stone fruits, and jasmine with fresh acidity

AGE POTENTIAL: 3-5 years

PAIRING: Sauteed mushrooms with fresh tarragon over polenta or grilled elote (Mexican street corn)

PRODUCTION: 904 cases

COMPOSITION: 100% Viansa Estate Chardonnay



Brix: 23.2

pH at Harvest: 3.43

BOTTLING: 4/12/2023

Alcohol: 13.5% RS: 1.28 g/L TA: 5.0 g/L pH: 3.60

LABEL ART: Baked pastry, lemon cream, citrus zest, and the olive trees that surround our Chardonnay vineyard were the inspiration for these warm, rich tones.



2021 ALTURA COLLECTION BARBERA

Sonoma Mountain



BRIGHT FRUITS OF CASSIS AND BLACKBERRIES WITH HINTS OF SAGE

The 2021 Altura Barbera catches your attention with its beautiful dark purple color in the glass. The perfumed aromatics of plum, black currant, sage, anise, and a hint of oak abound. Flavors of fresh blackberries, black cherries, graphite, and savory herb are balanced with a vibrancy of beautiful chalky tannins and a long finish.

BODY: Chalky tannins with an elegant finish

ACIDITY: High

PALATE: Bright fruits of cassis and blackberries with hints of sage

AGE POTENTIAL: 5-8 years

PAIRING: A charcuterie board, tagliolini with truffles, or sausage pizza

with marinara sauce

PRODUCTION: 577 cases

COMPOSITION: 85% Morning Sun Vineyard (Sonoma Mountain)

and 15% Hannah Vineyard (California Shenandoah Valley)

HARVEST: 10/14/2021 and 10/18/2021

Brix: 25.3 and 27.94

pH at Harvest: 3.69 and 3.33

BOTTLING: 5/16/2023

Alcohol: 14.5% RS: 3.63 g/L TA: 6.5 g/L pH: 3.50



- Harvested later in the season to allow for better acid balance. Barbera is naturally
 higher in acid and needs more time on the vines to allow for some of the acid to be
 respired through the grape skins.
- The fruit from the vineyards was fermented separately with Clos yeast and F83 Yeast respectively. These strains were selected to help enhance berry fruit aromas and produce rich and rounded wines.
- Fermentation lasted two weeks, then wines were drained and pressed to tank where the heavy lees were settled, and wine was racked off the solids to barrels for aging.
- 20% new Francois Freres, World Cooperage, and Quintessence barrels were used, and the wine was aged for 20 months.

LABEL ART: Barbera is known to have a beautiful, deep purple color, yet has a surprising lightness on the palate. With its dark, rich colors and lighter splashes woven through, this piece by Maria Giannini was inspired by that contrast.





2021 ALTURA COLLECTION CABERNET FRANC

Sonoma County



PLUM, BLACK CHERRY, AND DARK CHOCOLATE WITH A HINT OF SAGE From the Russian River Valley, which is known for its cooler coastal influence, to Knights Valley, which is the warmest AVA in Sonoma Valley, our 2021 Cabernet Franc shows influence from all these blended vineyards. The aromatics coming out of the glass show notes of plums, black cherries, and sage. Showing a balance of richness and structure, the palate had big silky tannins and added notes of dark chocolate and molasses.

BODY: Structured and big tannins

ACIDITY: Medium+

PALATE: Plum, black cherry, and dark chocolate with a hint of sage

AGE POTENTIAL: 5-8 years

PAIRING: A coffee rubbed filet or herb crusted pork

PRODUCTION: 644 cases

COMPOSITION: 50% Alegria Vineyard in the Russian River Valley AVA, 30% Riccardi Vineyard in the Knights Valley AVA, 5% Serres Ranch in the

Sonoma Valley AVA, 15% Lodi AVA

HARVEST: 9/30/2021 and 10/12/2021

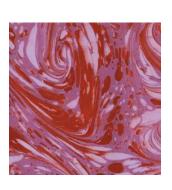
Brix: 23.1 and 27.9

pH at Harvest: 3.75 and 3.86

BOTTLING: 3/22/2023

Alcohol: 13.5% RS: 1.54 g/L TA: 6.1 g/L pH: 3.64

LABEL ART: Bright notes of dark cherry, dusty cocoa, plums, red currants, and a hint of lavender are the inspiration for the design and color of this piece.





2019 CIELO COLLECTION QUATTRO – SUPER TUSCAN

Sonoma County



BRIGHT FRUIT, VANILLA, AND VIOLETS

This blend exemplifies the elegance of the wines from Sonoma County. All components were fermented for two weeks on their skins and then aged in barrel for 29 months. The extended aging gives this wine lush richness and polished tannins.

The bouquet shows notes of plums, black cherries, vanilla, violets, and pencil lead. The wine expands on the palate and is balanced with bright acid and polished tannins ending with flavors of caramel, dark fruits, and sweet oak.

BODY: Rich with polished tannins

ACIDITY: Medium+

PALATE: Bright fruit, vanilla, and violets

AGE POTENTIAL: 7-15 years

PAIRING: Wine braised oxtail with tomatoes over creamy polenta

PRICE: 750ml – \$90 / \$72 Members

1.5L - \$165 / \$132 Members

PRODUCTION: 511 cases

COMPOSITION: 70% Charlie Smith Vineyard Cabernet Sauvignon,

10% Viansa Estate Sangiovese, 8% Sonoma Valley Merlot, and

12% Dunbar Vineyard Petite Sirah

HARVEST: October 2019

Brix: 25.9

pH at Harvest: 3.58

BOTTLING: 4/25/2022

Alcohol: 15% RS: 1.0 g/L TA: 6.0 g/L pH: 3.52

BEHIND THE LABEL: Quattro is the Italian word for the number four, and the four rings on this label represent Viansa as a fourth generation, family-run winery. These four rings interlock to convey the innovative spirit woven through four generations of the Sebastiani family's legacy.