



## 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

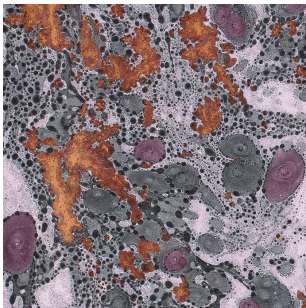
Brix: 20.6

pH at Harvest: 3.23

**BOTTLING:** 1/19/2021

**DISGORG:** 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.



## 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

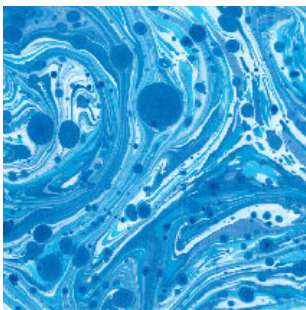
Alcohol: 13.8%

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

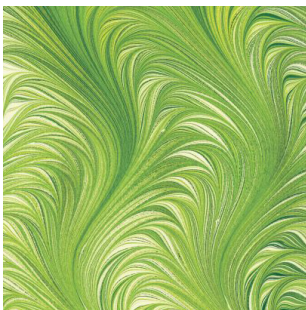
**BOTTLING:** 2/16/2023

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:** Sautéed mushrooms with fresh tarragon over polenta or grilled elote (Mexican street corn)

**PRODUCTION:** 904 cases

**COMPOSITION:** 100% Viansa Estate Chardonnay

**HARVEST:** 8/22/2022

Brix: 23.2

pH at Harvest: 3.43

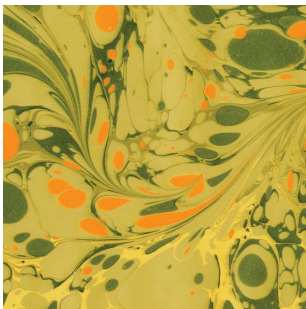
**BOTTLING:** 4/12/2023

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.