



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

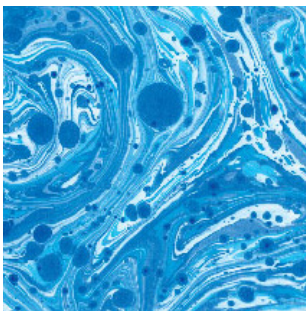
Alcohol: 13.8%

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

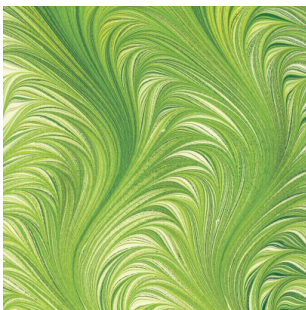
BOTTLING: 2/16/2023

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

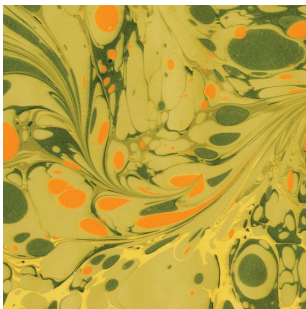
Alcohol: 13.5%

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.





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

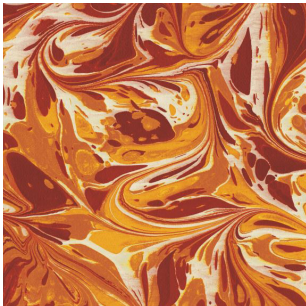
BOTTLING: 4/13/2023

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 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

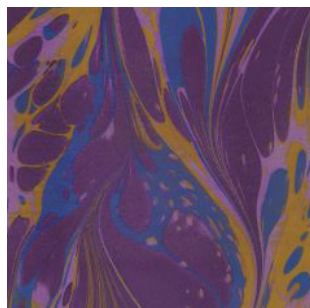
TA: 6.5 g/L

pH: 3.50

WINEMAKING NOTES:

- 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.





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.