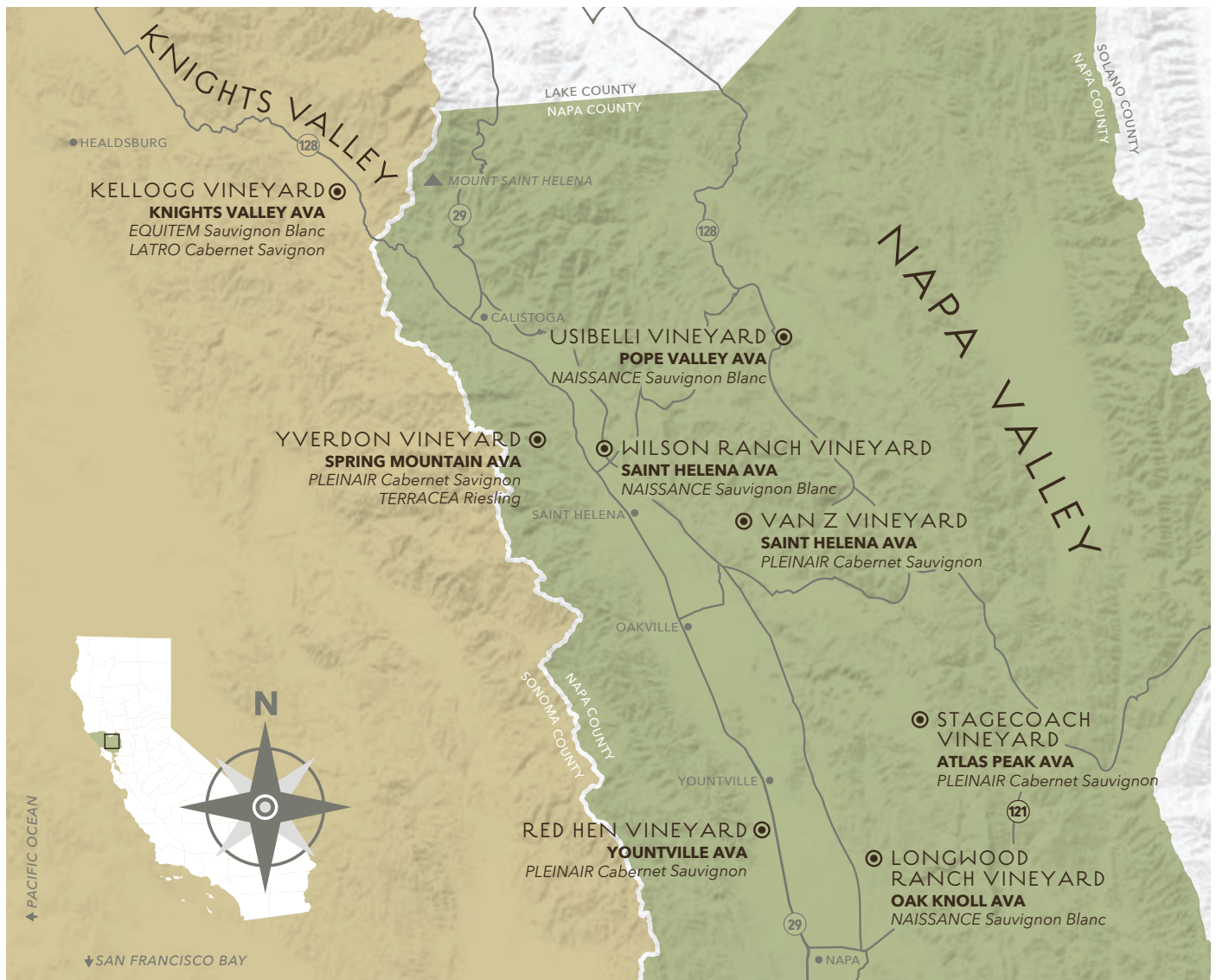


GALERIE

Galerie wines are *Portraits of Place*, showcasing two neighboring appellations with dramatically different attributes. Napa Valley is known for its abundant sunshine and generous fruit-forward wines. Sonoma County's Knights Valley, with its cooler temperatures, produces fruit with distinctive minerality.



	AVA	VINEYARD	SOIL TYPE	NUANCES	
NAISSANCE Sauvignon Blanc	Oak Knoll	Longwood	Sandy loam over alluvial soils	Acidity, green apple, grapefruit aromas	
	Saint Helena	Wilson Ranch	Volcanic origin but deep and more fertile	Tropical, ripe fruit notes	
	Pope Valley	Usibelli	Alluvial soils with silt clay composition	Strong fruit notes, enhancing complexity	
EQUITEM Sauvignon Blanc	Knights Valley	Kellogg	Volcanic, dark clay soils	Minerality, high acidity, aromas of citrus	
	PLEINAIR Cabernet Sauvignon	Atlas Peak	Stagecoach	Red volcanic soils	Bone and mineral spice
		Yountville	Red Hen	Sedimentary and alluvial soils	Acidity and brightness
		Saint Helena	Van Z	Sedimentary, gravel-clay soils, dry farmed	Balances the tannin structure
Spring Mountain		Yverdon	Volcanic loam soils	Black fruit and floral notes	
LATRO Cabernet Sauvignon	Knights Valley	Kellogg	Hard crusty gravel, silt loam, volcanic rock	Minerality, high acidity, red fruit	
TERRACEA Riesling	Spring Mountain	Yverdon Blocks 5 & 10	Clay loam	Acidity and juicy-honey flavors	