



2018 Estate Chardonnay

McIntyre Estate Vineyard
Santa Lucia Highlands

Overview

Steve McIntyre is one of the most knowledgeable viticulturists in California. As owner/operator of Monterey Pacific, he and his team farm 12,000 acres in Monterey County and have planted or farmed nearly one quarter of the vineyards in the Santa Lucia Highlands AVA. The McIntyre Estate Vineyard lies in the “sweet spot” of this rolling, benchland region. It produces incredibly intense and complex Pinot Noirs and well-structured, concentrated Chardonnays. It was among the first properties in the Santa Lucia Highlands to be SIP (Sustainability In Practice) Certified.

Vineyard

While it is never easy to compensate for the whims of Mother Nature, this wine was undoubtedly enhanced by the work we did in the vineyard throughout the growing season. The vines are vertically shoot positioned (VSP) and the crop was thinned to a maximum of three tons per acre. Row orientation is north/south, which provides even sun exposure from morning and afternoon. Our farming practices are labor intensive, intelligent and sustainable.

Winemaking

At McIntyre our winemaking techniques are minimalistic. Our philosophy of “thoughtful but limited intervention” guarantees that the character and complexity of our fruit is highlighted in all of our wines. To ensure a more complete and compelling Chardonnay, we harvested fruit on multiple dates. The early picks contributed refreshing acids, green apple and ripe pear. The later provided viscosity, citrus and ripe tropical fruit. Primary and malolactic fermentations were managed naturally using the wild, indigenous yeast strains that thrive in our vineyards. This wine features Dijon clone 76.

Steve’s Tasting Notes

Great wines speak to both sides of your brain. They are cerebral yet artistic, rational yet hedonistic. Take our 2018 McIntyre Estate Vineyard Chardonnay. For the analytical left side, there is precision, structure and minerality. For the intuitive right side, there is texture, opulence and concentration. For both sides there are lush impressions of toast, crème brûlée, oak and grilled almonds. Great wine.

Vital Statistics

| | |
|----------------|--------------------------|
| Composition | 100% Chardonnay |
| Vineyard | McIntyre Estate Vineyard |
| AVA | Santa Lucia Highlands |
| TA | 7.0 grams/100ml |
| PH | 3.27 |
| Alcohol | 14.2% |
| Cases Produced | 360 |
| SRP | \$38 |



Landmark Vineyards



2019 SANTA LUCIA HIGHLANDS PINOT NOIR

| | |
|----------------------|-----------------------|
| VARIETAL | Pinot Noir |
| APELLATION | Santa Lucia Highlands |
| WINEMAKER | Greg Stach |
| BOTTLING DATE | August 2020 |
| ALCOHOL | 14.4% |

VINEYARD NOTES

The 2019 Santa Lucia Highlands Pinot Noir bottling represents our eighth vintage working hand in hand with our grower partners and is once again defined by their commitment to achieving the highest-quality fruit from vintage to vintage. A long growing season, slow fruit maturation, and night hand-harvesting at ideal ripeness allow Landmark to craft a wine of exceptional balance, structure, quality, and longevity.

WINEMAKER NOTES

The 2019 Santa Lucia Highlands Pinot Noir was sourced primarily from Escolle Vineyard, a very cold vineyard site close to the mouth of the Monterey Bay. Each block was destemmed, cold-soaked, and fermented separately with hand punch-downs twice daily. At dryness, the free run was put into Remond and François Frères Burgundy barrels (35% new) and aged sur-lie for 10 months before bottling.

TASTING NOTES

Medium purple/ruby with aromas of ripe cherry and plum with baking spice, leather, and freshly roasted coffee notes. The palate is dry, nearly full-bodied, with ripe black fruit, vanilla, and cinnamon spice on entry. Toasted oak, leather, and autumn leaf with sustained ripe black fruit on the midpalate. The finish is moderately long with balanced acidity and mouth-filling tannins that balance the generous fruit intensity of this wine nicely.

SUGGESTED FOOD PAIRINGS

The 2019 Santa Lucia Highlands Pinot Noir is a bold but balanced mix of full fruit, spice, and savory flavors that will pair well with flavorful foods like barbecue tri-tip or a Texas-style beef brisket.



Siduri, named for the Babylonian goddess of wine, specializes in cool-climate Pinot Noir from growing regions across California and Oregon. Winemaker Adam Lee's constant pursuit of Pinot perfection has led to long-standing relationships with top growers in premier appellations from Oregon's Willamette Valley to California's Santa Barbara County.



2018 PINOT NOIR ROSELLA'S VINEYARD

The Rosella's Vineyard Pinot Noir is always something of a puzzle. There are a number of different pieces that can fit together in any number of different ways, but the picture is only correct when they fit together in a certain manner. We purchase 4 different clones from the Rosella's Vineyard and each wine is interesting within themselves but not quite complete. It is only when blending them together that the picture becomes clear and we can come up with a compelling Rosella's Vineyard Pinot Noir. This is undoubtedly why we often spend more time blending the Rosella's Pinot Noir than any other Siduri wine.

APPELLATION: Santa Lucia Highlands

AROMATICS: Bright cherry, strawberry, pomegranate

PALATE: Macerated strawberry, cherry, pomegranate and subtle hints of sage

ALCOHOL: 14.5% | **TA:** 5.8 | **PH:** 3.52

AGING: 40% new French oak for 14 months

CLONES: Dijon 115, 777 and 828

VINTAGE NOTES

The 2018 vintage was a nice return to normal after the tumultuous 2017 season. Perfect spring weather during fruit set with a warm and even summer made for an excellent vintage. The cool fall extended the growing season and gave the fruit more time to come into perfect harmony.

WINEMAKING NOTES

A wine that has the signature Rosella's notes of graceful tannins and racy acidity, this is a Pinot Noir that showcases the windswept northern Santa Lucia Highlands and meticulous viticulture that makes the fruit shine so brightly. The brightness of this wine is incredibly difficult to resist. With 2018 being a near picture-perfect vintage, the harmony of the fruit and resulting wine was obvious as soon as the fermentations began. This was a great vintage to do as little as possible once the fruit was in the winery – the bright flavors, soft tannins and zesty acidity provided a great balance that we wanted to let shine through. With almost no fingerprints from a winemaking perspective, this wine is a testament to a great site that is always impeccably farmed and showcased through an excellent vintage.

SIDURI®

ESPRIT DE TABLAS BLANC 2019



APPELLATION

Adelaida District
Paso Robles

BLEND

63% Roussanne
20% Grenache Blanc
14% Picpoul Blanc
3% Picardan

13.0% Alcohol by Volume

2121 Cases produced

FOOD PAIRINGS

- Cooked shellfish (lobster, softshell crab, shrimp)
- Roasted or grilled vegetables (eggplant, asparagus, peppers)
- Foods cooked with garlic and olive oil
- Rich fish dishes (salmon, swordfish)

The Tablas Creek Vineyard 2019 Esprit de Tablas Blanc is our flagship white blend, chosen from the top lots of four estate-grown varietals propagated from budwood cuttings from the Château de Beaucastel estate. Roussanne provides the core richness, minerality, and flavors of honey and spice, while Grenache Blanc adds green apple and anise flavors, a lush mouthfeel and bright acids. Picpoul Blanc adds pineapple brightness and saline minerality while Picardan brings elegance.

TASTING NOTES

A lovely, creamy nose of wildflower honey, sweet baking spices, citrus pith, and briny minerality. The mouth is textured and dry, with both the richness and essence of egg custard, flavors of quince and pear, and a long finish with echoing honey, fresh vanilla bean, and limestone mineral notes. A powerful, textured Esprit Blanc that is drinking well now but which we expect will really shine with time in the cellar. Drink over the next two decades.

PRODUCTION NOTES

The 2019 vintage began with ample rainfall the preceding winter. The wet soils delayed bud break to a little after normal, and a cool first half of the summer delayed flowering and the ripening of our earlier varieties. Beginning the second week of July, the weather turned warm but never so warm to engage the vines' self-defense mechanism of shutting down, accelerating ripening of our later varieties and producing intense flavors. The resulting compressed harvest was completed under ideal conditions and the vintage shows both concentration and freshness, with bright acids framing ample fruit.

The grapes for our Esprit de Tablas Blanc were grown on our certified organic and biodynamic estate vineyard.

Roussanne (63%, fermented in a mix of oak of various sizes and ages) still takes pride of place, but the different higher-acid, more mineral varieties (20% Grenache Blanc, 14% Picpoul Blanc, and 3% Picardan) all add citrusy acidity and saline freshness. As we have done since 2012, we returned the blend to foudre after it was assembled in April 2020 and aged it through the subsequent harvest before bottling it in December 2020 and letting it rest an additional 9 months in bottle before release.





2019 JUSTIFICATION



An elegant 'Right Bank' styled blend

Varietal Composition:

51% Cabernet Franc, 49% Merlot

Appellation:
Paso Robles

Bottling Data:

pH: 3.65
Total Acidity: 0.60g/100mL
Alcohol: 16.1% by volume

Philosophy

With JUSTIFICATION, the Old World meets the New with a blend of Cabernet Franc and Merlot. This wine expresses the spirit of a few right bank Bordeaux producers who highlight Cabernet Franc with its complex expression of herbs, red fruit and elegant structure, only with a Paso Robles twist of full, mature fruit. A versatile pairing wine to a wide range of foods, the 2019 JUSTIFICATION is perfect for a romantic dinner in front of a crackling fire or a summer's evening barbeque.

Vintage Notes

2019 started with a cool winter with normal precipitation, breaking the dry trend of the previous six years. Spring was wet and cool with bud break coming a few weeks later than usual. Flowering progressed normally with minimal shatter occurring in a few blocks. June was dry with the first real warming trend beginning toward the end of the month. July started warm, showing the typical Paso Robles pattern of hot days and cold nights, but cooler weather toward the end of the month delayed veraison by a few weeks. Mid-August warmed again and stayed that way through early September and through October with the characteristic Paso Robles cold Fall nights, preserving natural acidity in the fruit while we wait for perfect maturity of flavors before we picked the fruit cabernet franc and merlot blocks for the JUSTIFICATION.

Vinification

Fermentation: Stainless steel open and closed-top tanks with UV43 yeast and twice daily pump overs

Maturation: Barrel aged for 20 months in 100% new French oak

Tasting Notes by Jim Gerakaris, CWE - JUSTIN Winery Sommelier

Appearance: Deep ruby-purple at its core leading to a lighter rim and deeply stained tears.

Aroma: Elegant and assertive with notes of black cherries, ripe plums and raspberry preserves which are balanced by vanilla, star anise, cinnamon, toasted oak, saddle leather and camphor.

Palate: Nearly full, ripe blackberries and black currants with elements of cedar and baking spices on entry, leading to a mid-palate featuring grippy tannins and notes of savory herbs and hints of dried rose petals. The lingering, fresh finish features sustained tannins with sweet raspberries, fresh mission figs and dusty leather tones. The 2019 JUSTIFICATION is bold with balanced textures making it a perfect pairing with flavorful foods like bacon-wrapped pork tenderloin or traditional barbeque such as a smoked brisket.



HERZOG

WINERY RESERVE

MALBEC

PASO ROBLES

2017

STYLE AND DESCRIPTION

Rich and deeply colored, this Malbec offers bold notes of wild blueberry jam, black licorice, and roasted coffee. It was immediately evident this intense wine deserved to be elevated with the vanilla and spice of French and American oak.

SERVING SUGGESTIONS

Enjoy with tender, choice-cut steak, smoked meats and charcuterie. The body and structure of this wine will allow it to age and develop for between 3 and 5 years after the vintage if stored properly.

HARVEST ANALYSIS

| TA (g/L) | pH | RS (g/L) | ABV |
|-------------|-------------|------------|--------------|
| 5.10 | 3.72 | 0.0 | 13.5% |