



2009 DAMARIS RESERVE CHARDONNAY

VARIETAL	100% Chardonnay	BOTTLING DATE	February 2011
APPELLATION	Sonoma Coast; Rodgers Creek	RELEASE DATE	August 2011
BARREL REGIME	Aged 15 months in French oak	PRODUCTION	450 cases
WINEMAKERS	Greg Stach	ALCOHOL	14.5%
FERMENTATION	Native Yeast Fermentation		

VINEYARD NOTES | The 2009 Damaris Reserve is 100% Rodgers Creek vineyard fruit. Rodgers Creek vineyard is located in the Petaluma Gap which sits atop the southern ridge of the Sonoma Mountain range on the west side of the Sonoma Valley. The Petaluma Gap is characterized by being a very cool, windy, fog influenced area. The vines are nine years old and produce very balanced wines, with yields just over two tons per acre. The blend is 64% Wente clone and 36% Robert Young clone.

WINEMAKER NOTES | Each lot was lightly whole cluster pressed, allowed to settle overnight, and placed into French Oak barrels the next morning. Spontaneous yeast fermentation ensues and the wines undergo malolactic fermentation during the Spring of the following year. Aged sur-lie, battonage is performed until late spring to round out the texture and build mouthfeel of the wine. This chardonnay is bottled unfiltered after 15 months of barrel aging.

TASTING NOTES | Complex aromas of lemon grass, orange blossom and marzipan are concentrated with hints of honeysuckle, mint and a slight minerality. Layers of white peach, citrus and cream create a focused mouth feel. The wine is rich and lush with balanced acidity, great structure and a long finish.

SUGGESTED FOOD PAIRING | This wine should be paired with seafood, cream based pasta sauces and nutty cheeses.

FAMILY HISTORY | Landmark is a winery with a rich history in farming and agriculture. The winery was founded in 1974 by Damaris Deere Ford, great-great granddaughter of John Deere. Today, the winery continues to express the family's agricultural legacy through Landmark's everyday vineyard practices.

