

# Landmark Vineyards

## 2018 OVERLOOK CHARDONNAY



VARIETAL	Chardonnay
APELLATION	Sonoma County
BARREL REGIME	French oak aged for 10 months (25% new)
FERMENTATION	Native Yeast
WINEMAKER	Greg Stach
BOTTLING DATE	August 2019
ALCOHOL	14.3%

### VINEYARD NOTES

The growing season that produced the grapes for the 2018 Overlook Chardonnay was certainly a challenging one. It progressed from bud break being about 3 weeks later than “normal” and was followed by a late but productive bloom period. Early season heat events, late Spring rains and the hottest July on record transitioned into a cool August. The cool latter portion of the growing season tested winemakers Greg Stach patience, but the slowly maturing fruit benefited from the absence of the extreme heat event we historically experience around the Labor Day weekend. With excellent sugar to acid balance, some of our Sonoma County’s growers’ vineyards were harvested almost 4 weeks later than in 2017. Patience is a virtue and the result is another vintage of Landmark’s Overlook Chardonnay for your enjoyment.

### WINEMAKER NOTES

Marking a cooler growing season, the 2018 Overlook Chardonnay harvest started on September 10th with the Sangiacomo Kiser Ranch Chardonnay in Carneros, about ten days later than the previous year. Comprised of 42 lots, each vineyard block is handpicked at perfect maturity and gently whole cluster pressed. The following day the juice is placed in French Oak barrels (about 25% new) and allowed to ferment naturally with yeast that was present on the grapes in the vineyard, giving each wine its own complex identity. In barrel, the Chardonnay goes through malolactic fermentation and is stirred every two weeks which results in a wine that is creamy and rich and refreshing.

### TASTING NOTES

Yellow lemon in color, the 2018 Overlook Chardonnay has aromas of ripe lemon, baked yellow apple, peach, butterscotch with chamomile flower and lemon grass notes. On the palate, flavors of ripe lemon, yellow apple skin, white peach and just-ripe apricot with hints of grilled pineapple on the entry. Toasted oak and barrel spice emerge on the textural mid-palate along with subtle, savory hints of pine nut. The finish is long, refreshing and textural with lingering zesty lemon, subtle peach and baking spice accents.

### SUGGESTED FOOD PAIRINGS

The 2018 Overlook Chardonnay is a complex and balanced mix of ripe fruit, savory flavors and crisp, textural elements. It’s great to drink on its own or paired with a variety of dishes from a roasted chicken breast with a lemon and rosemary sauce or a creamy fettuccine alfredo finished with a lemon zest accent.

### WINERY HISTORY

Nestled at the base of the Mayacamas Mountains in the Sonoma Valley, Landmark Vineyards epitomizes the rustic grace and beauty of Sonoma County. Since 1974, Landmark has been dedicated to producing handcrafted, ultra-premium Chardonnay and Pinot Noir, sourcing grapes from unique vineyard sites throughout California to create rich, balanced wines.

TASTING NOTES BY JIM GERAKARIS, SOMMELIER

101 Adobe Canyon Road | Kenwood, CA 95452 | 707-833-0053 | [landmarkwine.com](http://landmarkwine.com)