

Landmark Vineyards



2018 DAMARIS RESERVE CHARDONNAY

VARIETAL	Chardonnay
APPELLATION	Sonoma Coast
BARREL REGIME	French oak aged for 14 months (35% new)
WINEMAKER	Greg Stach
BOTTLING DATE	February 2020
ALCOHOL	14.1%

VINEYARD NOTES

The Damaris Chardonnay was crafted from two of our favorite cool-climate vineyard sources, The Flocchini Vineyard and the Sangiacomo Family's Kiser Vineyard. The Sangiacomo Family's Kiser Vineyard in the Sonoma Carneros AVA is the other highly valued source for this vintage. The Flocchini Vineyard is situated on the eastern portion of the Petaluma Gap AVA, a region that experiences a windy, cool and long growing season. These two cooler sites allow the Chardonnay fruit to maintain balance and acidity while developing fully mature flavor profiles. The grapes used for this wine are the Robert Young and Old Wente selections, both known for their ability to produce fruit of outstanding character.

WINEMAKER NOTES

The 2018 Damaris chardonnay is a combination of two vineyards, the Flocchini Vineyard off of Lakeville Highway and the Sangiacomo Vineyard, just south of the town of Sonoma. Each vineyard block was hand-harvested at night and quickly whole cluster pressed upon arrival at the winery. The next day, the juice is put into French oak barrels (35% new) and allowed to ferment with yeast indigenous to the vineyard and winery. The wine proceeds through full malolactic fermentation and lees stirring is employed every two weeks to build a creamy and complex mouthfeel. The wine is bottled unfiltered after 14 months in barrel.

TASTING NOTES

Lemon color, complex with aromas of ripe lemon, baked yellow apple, crisp pear, vanilla custard, butterscotch with herbal notes. The palate is near full bodied with ripe lemon, yellow apple, pear and oak on entry with herbs, creamy lemon yogurt and a mineral/wet stone texture joining on the mid palate. Brioche, vanilla and lemon bar elements join sustained fruit on a fresh, balanced and moderately long finish.

SUGGESTED FOOD PAIRINGS

The 2018 Damaris Chardonnay shows the best character of Sonoma Chardonnay of intensity, complexity, but with great balance of textures and flavors that keeps things fresh and interesting. Try it with Grilled Swordfish with a Lemon Basil Butter sauce.

TASTING NOTES BY GREG STACH, WINEMAKER

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