

Landmark Vineyards



2018 HOP KILN ESTATE RESERVE PINOT NOIR

VARIETAL	Pinot Noir
APPELLATION	Russian River Valley
BARREL REGIME	French oak (50% new)
WINEMAKER	Greg Stach
BOTTLING DATE	August 2019
ALCOHOL	14.5%

VINEYARD NOTES

The 2018 growing season at Landmark's Hop Kiln Estate started out with an early bud break followed by a mild spring that offered a generous bloom period and fruit set. Coupled with mild weather through June this allowed us to farm healthy vines for a healthy crop. This strategy helps us balance the block, vine by vine to create a more consistent source of high-quality grapes.

WINEMAKER NOTES

The 2018 Hop Kiln Estate Reserve Pinot Noir was picked on the nights of September 5th and 13th and was destemmed and fermented in one-ton fermenters and cold soaked for five days. Gentle punch downs were performed twice a day and at the completion of fermentation, the free run was separated at pressing and placed in a combination of Francios Frere and Remond French oak barrels (50% new). The wine was aged sur-lie for ten months before bottling.

TASTING NOTES

Medium ruby/purple with aromas of ripe black cherry, red cherry, blackberry jam and plum with vanilla, cinnamon and licorice spice, oak, leather, cola and camphor accents. The palate is full and sumptuous with a mix of black and red fruit with plum, barrel spice and a touch of oak on entry. The mid-palate shows balancing acidity with savory leather, and tobacco elements. Firm, but supple tannins and a long, evolving finish showing alternating fruit, baking spice and savory elements with hints of camphor and cured meat.

SUGGESTED FOOD PAIRINGS

Pairs well with Beef Bourguignon, where the wine cuts the richness of the dish, yet complement its rich flavors.

TASTING NOTES BY GREG STACH, WINEMAKER

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