

Landmark Vineyards



2020 PINOT GRIS

VARIETAL	Pinot Gris
APELLATION	Russian River Valley
FERMENTATION	Stainless Steel
WINEMAKER	Greg Stach
BOTTLING DATE	March 2021
ALCOHOL	13.8%

VINEYARD NOTES

Sourced entirely from our Hop Kiln Estate Vineyard the Pinot Gris is our only alternative variety (other than Chardonnay and Pinot Noir) produced on the ranch. The single source for the 2020 Pinot Gris is the 2.36 acre Block 15 planted in the Twin Corners area of the property along Westside Rd. This block is characterized by gravelly, well-drained soils and is located on a bench (a rise in topography) approximately 60 feet in elevation above the Russian River. Having complete control in the farming practices at this Estate vineyard in the heart of the Russian River Valley gives us a consistent source of grapes and the opportunity to improve the quality of the fruit. Benefitting from Clone 152's characteristic slow ripening habit, our patience waiting for the desired ripeness and maturity provides you with a wine with great aromatics and texture.

WINEMAKER NOTES

The grapes were hand-harvested on the night of August 25, 2020 and brought to the winery in Kenwood and divided roughly in half. One half of the grapes were 100% whole cluster pressed and fermented very cold in stainless steel to retain fruity esters. The following day, the juice was racked into a stainless steel tank and fermented cold to retain its fruity esters. The wine was bottled in early March 2021 to retain its elemental freshness.

TASTING NOTES

Pale straw color, with complex fruit of lemon, pear, melon, lemon blossom and subtle honey notes. The palate is moderate bodied and dry, with lemon, white peach, and ripe pear on the entry and savory beeswax and a little mint adding complexity to the sustained fruit and floral elements on the mid-palate. The finish is moderately long and nicely textured with lingering fruit of pear and melon, subtle floral notes.

SUGGESTED FOOD PAIRINGS

The 2020 Pinot Gris is dry with a complex layering of fruit, floral, savory and textural elements that make this a very interesting and refreshing wine to sip on its own, but it pairs nicely with Capellini Frutti di Mare in a white wine sauce, or with Fontina Val d'Aosta, Muenster or Gruyere other Alpine cheeses.

TASTING NOTES BY GREG STACH, WINEMAKER

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