

Landmark Vineyards



2018 OVERLOOK PINOT NOIR

| | |
|----------------------|---|
| VARIETAL | Pinot Noir |
| APPELLATION | 53% Monterey County, 44% Sonoma County, 3% Santa Barbara County |
| BARREL REGIME | French oak aged for 10 months (25% new) |
| WINEMAKER | Greg Stach |
| BOTTLING DATE | August 2019 |
| ALCOHOL | 14.6% |

VINEYARD NOTES

The 2018 Overlook Pinot Noir represent another splendid blend from some of California's best cool climate growing regions in Monterey, Santa Barbara and Sonoma Counties. Greg Stach's expertise in selecting the finest parcels for this blend coupled with our growers' meticulous viticultural practices yielded truly exceptional fruit for this warmer than average vintage. A prolonged 10-day heat event required careful farming practices to irrigate judiciously for vine longevity while not impacting fruit integrity or quality. Such dedication by our grower partners warranted hand harvesting at night with early morning deliveries to provide the purest expression of what this somewhat challenging vintage had to offer.

WINEMAKER NOTES

Sourced from Escolle and McIntyre vineyards in the Santa Lucia Highlands, our own Hop Kiln Vineyard in the Russian River Valley, along with a tiny amount of Rayhill Vineyard and small amounts of Dierberg and La Encantada Vineyard in the Sta. Rita Hills, the 2018 Overlook Pinot Noir has an impeccable pedigree. Each vineyard adds to the charm and complexity of the wine. Each block is hand-harvested, destemmed into small fermenters and allowed to cold macerate for five days before fermentation to gently extract color, flavor and skin tannin. At dryness, the wine is pressed and put into French Oak barrels (25% new) and aged ten months on the lees before bottling.

TASTING NOTES

Medium ruby/purple color, with aromas of ripe strawberry, blackcurrant, licorice, bergamot, cedar and leather. The palate is medium to full bodied with ripe red fruit of strawberry, raspberry and black cherry fruit with balanced spice and earth mixed with leather, dusty tobacco leaf and subtle oak on the mid-palate. The moderately long finish is clean with sustained red and black fruit accented by camphor notes.

SUGGESTED FOOD PAIRINGS

The 2018 Overlook Pinot Noir is a versatile food pairing wine that's a great balance of ripe red fruit on the entry, savory elements on the mid-palate and a clean finish with subtle spice notes. Try it with a variety of foods from a Roasted Beet Salad with arugula, goat cheese and pecans to a Filet Mignon with a mushroom cream sauce.

TASTING NOTES BY GREG STACH, WINEMAKER

101 Adobe Canyon Road | Kenwood, CA 95452 | 707-833-0053 | landmarkwine.com