

Landmark Vineyards



2018 SANTA LUCIA HIGHLANDS PINOT NOIR

VARIETAL	Pinot Noir
APPELLATION	Santa Lucia Highlands
WINEMAKER	Greg Stach
BOTTLING DATE	August 2019
ALCOHOL	14.4%

VINEYARD NOTES

We are very excited to be offering our 7th vintage from this highly regarded source of pinot noir for Landmark Vineyards. Our partner growers at this vineyard, nestled in the hills on the east side of the Santa Lucia Range, focus on commitment to exceptional fruit quality. The single-vineyard source for our Santa Lucia Highlands Pinot Noir continues to consistently provide high-quality wine grapes, year after year. This exciting appellation is enhanced by the maritime influence from nearby Monterey Bay, providing a very long growing season with a mild summer and typically dry fall.

WINEMAKER NOTES

The 2018 Santa Lucia Highlands Pinot Noir is sourced from Escolle Vineyard, a very cold vineyard site close to the mouth of the Monterey Bay. It is comprised of three clones: Pommard, 667 and 115, and was hand-harvested the evening of September 16th, 17th and 26th. Each block was destemmed, cold-soaked and fermented separately with hand punch-downs twice daily. At dryness, the free run was put to barrel and the wine was aged sur-lie for ten months. This wine was bottled unfinned.

TASTING NOTES

Medium purple/ruby at the core with a slightly lighter rim, aromas of ripe black fruit, baking spice, oak, leather and subtle roasted coffee notes. The palate is dry, nearly full bodied, with ripe black cherry, ripe plum and vanilla on entry. Toasty oak, tobacco and leather join sustained ripe black fruit on the mid-palate with balanced acidity and mouth-filling tannins that meet the generous fruit nicely through a moderately long finish.

SUGGESTED FOOD PAIRINGS

The 2018 Santa Lucia Highlands Pinot Noir is a mouth filling, yet balanced pinot that will do well with heartier fare like Beef Bourguignon or other slowly braised meat like beef short ribs.