

Landmark Vineyards

2019 LORENZO CHARDONNAY

VARIETAL	Chardonnay
APELLATION	Russian River Valley
WINEMAKER	Greg Stach
BOTTLING DATE	March 2021
ALCOHOL	14.1%



VINEYARD NOTES

Located near the Laguna de Santa Rosa, the Lorenzo Vineyard is the coldest chardonnay vineyard site from which Landmark receives grapes. As one of the earliest chardonnay plantings in the Russian River appellation, this vineyard's location in combination with the age of the vines allow the fruit to fully ripen at a slow pace, profiting from that coveted "hang time." Due to these factors, the grapes retain the natural acidity, fruit character, and elegant structure for which the Lorenzo Chardonnay is known.

WINEMAKER NOTES

The 2019 Lorenzo Chardonnay represents the 23rd year of making wine from this historic eight-acre vineyard. The grapes were handpicked, and each lot was lightly whole-cluster-pressed. After settling, the juice was fermented in French oak (35% new) using indigenous yeast present in the vineyard and winery. The wine was aged sur-lie for 14 months before being bottled without filtration.

TASTING NOTES

Complex with aromas of white peach, chamomile, and toasty oak. The palate is full with ripe citrus, Golden Delicious apple, and barrel spice on the entry. The midpalate features chamomile, toasted brioche, and a distinct salinity. The long finish features sustained fruit along with herbal notes and oak accents. Despite its richness on the palate, fresh acidity and a sense of salinity keep the palate clean throughout.

SUGGESTED FOOD PAIRINGS

The 2019 Lorenzo Chardonnay is the perfect wine to pair with rich, flavorful dishes like lobster thermidor or a gourmet mac and cheese.

TASTING NOTES BY GREG STACH, WINEMAKER

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