

Landmark Vineyards



2019 SANTA LUCIA HIGHLANDS PINOT NOIR

VARIETAL	Pinot Noir
APELLATION	Santa Lucia Highlands
WINEMAKER	Greg Stach
BOTTLING DATE	August 2020
ALCOHOL	14.4%

VINEYARD NOTES

The 2019 Santa Lucia Highlands Pinot Noir bottling represents our eighth vintage working hand in hand with our grower partners and is once again defined by their commitment to achieving the highest-quality fruit from vintage to vintage. A long growing season, slow fruit maturation, and night hand-harvesting at ideal ripeness allow Landmark to craft a wine of exceptional balance, structure, quality, and longevity.

WINEMAKER NOTES

The 2019 Santa Lucia Highlands Pinot Noir was sourced primarily from Escolle Vineyard, a very cold vineyard site close to the mouth of the Monterey Bay. Each block was destemmed, cold-soaked, and fermented separately with hand punch-downs twice daily. At dryness, the free run was put into Remond and François Frères Burgundy barrels (35% new) and aged sur-lie for 10 months before bottling.

TASTING NOTES

Medium purple/ruby with aromas of ripe cherry and plum with baking spice, leather, and freshly roasted coffee notes. The palate is dry, nearly full-bodied, with ripe black fruit, vanilla, and cinnamon spice on entry. Toasted oak, leather, and autumn leaf with sustained ripe black fruit on the midpalate. The finish is moderately long with balanced acidity and mouth-filling tannins that balance the generous fruit intensity of this wine nicely.

SUGGESTED FOOD PAIRINGS

The 2019 Santa Lucia Highlands Pinot Noir is a bold but balanced mix of full fruit, spice, and savory flavors that will pair well with flavorful foods like barbecue tri-tip or a Texas-style beef brisket.