

# Landmark Vineyards

## 2020 DAMARIS RESERVE CHARDONNAY

VARIETAL	Chardonnay
APPELLATION	Sonoma Coast
BARREL REGIME	French oak aged for 14 months (35% new)
WINEMAKER	Greg Stach
BOTTLING DATE	March 2022
ALCOHOL	14.3%

### VINEYARD NOTES

The 2020 Damaris Reserve Chardonnay is a blend from two of our perennial favorite vineyard sources from two of Sonoma County's cooler growing regions. The Flocchini Vineyard is nestled on the eastern portion of the Petaluma Gap AVA along the Lakeville Highway. The Sangiacomo Family's Kiser Vineyard lies in the Western Sonoma Carneros AVA. The ever-present cooling winds of the Pacific Ocean and San Pablo Bay dictate the climate for a moderately cool and highly desired long growing season. Recognized for their ability to produce fruit of outstanding character, the grapes used for this wine are the Robert Young and Old Wente selections. The combination of clone, climate, and ultimately harvest timing decisions allow the Chardonnay fruit for this blend to develop fully mature flavors while maintaining fine balance and acidity.

### WINEMAKER NOTES

The 2020 Damaris Chardonnay is a blend of the Flocchini Vineyard off Lakeville Highway in the Petaluma Gap and Sangiacomo Vineyard just south of the town of Sonoma in Carneros. Each vineyard block was hand-harvested at night and quickly whole cluster pressed upon arrival at the winery. The next day, the juice is put into French oak barrels (35% new) and allowed to slowly ferment with yeasts indigenous to the vineyard and winery. The wine proceeds through full malolactic fermentation with battonage every two weeks to build a creamy and complex mouthfeel. The wine is bottled unfiltered after 14 months in barrel. 66 barrels of this wine were produced.

### TASTING NOTES

Pale yellow with aromas of yellow apple skins, fresh quince, ripe lemon, vanilla bean and toasted brioche. On the palate, the wine is medium-bodied with a creamy texture and fresh acidity. Showing notes of bosc pear, ripe lemon, nectarine on entry, with caramel, baking spices, and vanilla on the mid-palate. The lengthy finish is fresh featuring chamomile tea, lemon, stone fruit, and well-integrated oak.

### SUGGESTED FOOD PAIRINGS

The 2020 Damaris Reserve Chardonnay is mouth-filling and richly textured with attractive ripe fruit notes and complex barrel elements. This wine pairs nicely with seafood dishes such as baked king crab legs with lemon, garlic, and drawn butter or with mildly flavored creamy cheeses such as brie or camembert.



### TASTING NOTES BY GREG STACH, WINEMAKER

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