

Landmark Vineyards



2020 LA ENCANTADA PINOT NOIR

VARIETAL	Pinot Noir
APPELLATION	Sta. Rita Hills
BARREL REGIME	French oak aged for 10 months (35% new)
WINEMAKER	Greg Stach
BOTTLING DATE	August 2021
ALCOHOL	14.3%

VINEYARD NOTES

The La Encantada Vineyard is located off Santa Rosa Road on the Western portion of the southern valley of this notable appellation. Notable for the rare east/west orientation of the valley, this location is influenced by the fog and cool, relentless marine winds from the mighty Pacific Ocean to the west. This vineyard source consistently produces a signature wine with a unique character, elegance, and a deft balance lending a true sense of place. Mother Nature was kind to this Santa Barbara County appellation in 2020 and we hope you enjoy this treasure of a wine as much as we do.

WINEMAKER NOTES

Sourced near Lompoc in the Santa Rita Hills, the 2020 La Encantada Pinot Noir was harvested the night of October 3rd. Three distinct vineyard blocks (667, 777, and Pommard) were separately sorted and destemmed into one-ton fermenters where they could cold soak for 5 days. During fermentation, each lot was gently hand-punched and drained into new French oak (35% New). The blend was assembled and bottled after 10 months and 28 barrels of this wine were produced.

TASTING NOTES

In the glass it's moderately concentrated ruby-purple core that brightens at the rim, showing complex aromas with layers of strawberry, Bing cherry and plum with vanilla, baking spice, and dried autumn leaves. Medium bodied on the palate with ripe cranberry, red currant, and toasted bread on entry, with earthy notes of forest floor, dried flowers, herbs with bright acidity and restrained tannins on the mid-palate, leading into a lengthy, fresh finish with juicy raspberry fruit and nicely integrated oak.

SUGGESTED FOOD PAIRINGS

The 2020 La Encantada Vineyard Pinot Noir shows its Sta. Rita Hills roots with characteristic complex mix of fruit, lively acidity, savory earthy notes, and a bit of toasted spice. Showing fruit, savory notes, and freshness on the palate, it's a great match for game meats of all types, particularly fowl, and is a perfect pairing to pappardelle pasta with a slow cooked duck ragu sauce.

TASTING NOTES BY GREG STACH, WINEMAKER

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