

Landmark Vineyards

2020 LORENZO CHARDONNAY

VARIETAL	Chardonnay
APELLATION	Russian River Valley
WINEMAKER	Greg Stach
BOTTLING DATE	March 2022
ALCOHOL	14.2%

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 2020 Lorenzo Chardonnay represents the 25th 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

Lemon color with complex aromas of juicy golden apple, ripe lemon, white peach, vanilla, marzipan and oak. The palate is mouth filling and equally complex, showing with lemon curd and ripe nectarine on entry. Toasted meringue, barrel spice, and roasted almond appear through the mid-palate. The crisp and persistent acidity leads to a finish that is moderately long with notes of freshly baked croissant, toasted oak, and citrus blossom.

SUGGESTED FOOD PAIRINGS

The 2020 Lorenzo Chardonnay is a great match for flavorful dishes such as new England style stuffed clams or fritto misto di mare.



TASTING NOTES BY GREG STACH, WINEMAKER

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