

# Landmark Vineyards



## 2020 OVERLOOK CHARDONNAY

<b>VARIETAL</b>	Chardonnay
<b>APPELLATION</b>	Sonoma County
<b>BARREL REGIME</b>	French oak aged for 10 months (25% new)
<b>WINEMAKER</b>	Greg Stach
<b>BOTTLING DATE</b>	August 2021
<b>ALCOHOL</b>	14.2%

### VINEYARD NOTES

The 2020 Overlook Chardonnay was crafted from 17 different vineyards in the Petaluma Gap, Sonoma Carneros, Sonoma Coast, and Russian River Valley appellations. Each harvest was vinified separately to capture and express each of the 40 separate blocks that we source from those vineyards. The combination of different vineyards, blocks, clones, and rootstock combinations, as well as soils and climate all add to the complexity and timing of harvest and ultimately to the wine.

### WINEMAKER NOTES

The 2020 Overlook Chardonnay is sourced from some of the finest vineyards in Sonoma County. Hand-picked at perfect maturity, and gently whole cluster pressed, the juice is placed in French Oak barrels (about 25% new) and allowed to ferment naturally with yeast that was present on the grapes in the vineyard, giving each lot its own complex identity. In barrel, the Chardonnay undergoes malolactic fermentation and is stirred every two weeks which results in a wine that is harmonious, rich, and refreshing.

### TASTING NOTES

Golden highlights shine through the yellow core. The nose is powerful, and initially the wine shows the trademark tree fruits of apples and pears with lemon curd, but the time in bottle has revealed the savory notes of chamomile tea, almond, and bread. The palette is brighter than the nose would lead you to believe with moderately high acidity offering a refreshing freshness that pierces through the flavors of lemon curd, baked apple, dried pears. Mineral notes and toasted oak are evident on the lengthy finish.

### SUGGESTED FOOD PAIRINGS

The 2020 Overlook Chardonnay is elegant with distinct notes of citrus, stone fruit, and floral complexities that are refined by an expressive minerality that is present throughout the mid-palette and finish. These aspects make it an excellent pairing with the classic “plateau de fruits de mer,” a traditional seafood platter with oysters, clams, prawns, crab, and other delicacies from the ocean.

### TASTING NOTES BY GREG STACH, WINEMAKER

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