

Landmark Vineyards



2021 OVERLOOK CHARDONNAY

VARIETAL	Chardonnay
APPELLATION	Sonoma County
BARREL REGIME	French oak-aged (25% new) for 10 months
WINEMAKER	Greg Stach
BOTTLING DATE	July 2022
ALCOHOL	14.3% by volume

VINEYARD NOTES

The 2021 Overlook Chardonnay was crafted from the best vineyard sources in Sonoma County. 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, of the wine.

WINEMAKER NOTES

The grapes were gently whole-cluster-pressed and allowed to settle overnight. The juice was then 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 underwent malolactic fermentation and was stirred every two weeks, which resulted in a wine that is harmonious, rich, and refreshing.

TASTING NOTES

Brilliant straw color with silver highlights at the rim. The wine is aromatic with notes of yellow apple, nearly ripe peach, fresh pear, and wet stone. On the richly balanced palate, ripe apple and pear notes give way to riper tropical fruits of mango and pineapple, filling out the midpalate. As the finish approaches, vanilla, toasted almond, and baking spice enter with light herbal notes and refreshing acidity that invites another sip.

SUGGESTED FOOD PAIRINGS

With a well-balanced mixture of fruit and richness, the 2021 Overlook Chardonnay would shine paired with a whole-roasted chicken with fresh herbs and caramelized peaches, or alongside baked Brie with roasted pistachios and honey.

TASTING NOTES BY GREG STACH, WINEMAKER

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