

# Landmark Vineyards

## 2020 LORENZO CHARDONNAY

<b>VARIETAL</b>	Chardonnay
<b>APELLATION</b>	Russian River Valley
<b>WINEMAKER</b>	Greg Stach
<b>BOTTLING DATE</b>	March 2022
<b>ALCOHOL</b>	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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# 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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# Landmark Vineyards

## 2020 RODGERS CREEK CHARDONNAY

<b>VARIETAL</b>	Chardonnay
<b>APPELLATION</b>	Sonoma Coast
<b>WINEMAKER</b>	Greg Stach
<b>BOTTLING DATE</b>	March 2022
<b>ALCOHOL</b>	14.3%



### VINEYARD NOTES

The 2020 Rodgers Creek Chardonnay came from Landmark's exclusive source for this penultimate vintage of Chardonnay from this vineyard. In partnership with the growers, the grapes for this wine are from a block developed exclusively for Landmark in the early 2000's with the Wente, See, and Robert Young selections. This ridge-top vineyard exposes the vines to the merciless afternoon winds coming off the Pacific Ocean and through the geologic gap of the Petaluma Gap appellation. Planted on thin volcanic Rhyolitic soils at 550 feet above sea level, the Rodgers Creek Vineyard has provided Landmark with high quality fruit for well over a decade. The combination of climate and the low fertility soils limit both the size of the canopy and grape clusters which consistently produces small, frequently seedless, intense flavored berries. The relentless pressure of the midday winds and the mature vines produce a well-balanced wine, with a sense of place and elegance truly expressing the "Petaluma Gap" viticultural area.

### WINEMAKER NOTES

The 2020 Rodgers Creek Chardonnay is comprised of three small blocks made up of Wente, See, and Robert Young clones that we consider the sweet spot in the vineyard. Each block was separately hand-harvested, whole-cluster pressed, and settled overnight. The next morning, the juice was racked and put into French oak barrels where it experienced spontaneous fermentation, which adds layers of complexity to the wine. It was bottled unfiltered after 14 months of sur-lie aging.

### TASTING NOTES

Beautifully yellow in color with a highly aromatic nose that jumps out of the glass with notes of lemon curd, juicy red delicious apple, ripe nectarine, and tart pineapple. The midpalate is round with moderate acidity and shows a flinty minerality and citrus blossoms. Toasted oak notes of baking spice and vanilla bean with sustained fruit persist through a moderately long finish.

### SUGGESTED FOOD PAIRINGS

The 2020 Rodgers Creek Chardonnay pairs well with Peruvian-style grilled chicken that has been marinated in paprika, cumin, garlic, and white wine vinegar for a great meal.

### TASTING NOTES BY GREG STACH, WINEMAKER

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