

Landmark Vineyards



2017 LA ENCANTADA PINOT NOIR

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| VARIETAL | Pinot Noir |
| APPELLATION | Sta. Rita Hills |
| BARREL REGIME | French oak aged for 10 months (35% new) |
| FERMENTATION | Native Yeast |
| WINEMAKER | Greg Stach |
| BOTTLING DATE | August 2018 |
| RELEASE DATE | April 2019 |
| ALCOHOL | 14.2% |

VINEYARD NOTES

The La Encantada Vineyard is situated approximately 9 miles from the Pacific Ocean in the cool-climate Sta. Rita Hills AVA. Located off Santa Rosa Road in the southern valley of the appellation, this highly-praised vineyard was planted by Richard Sanford in 2001. Notable for the rare east/west orientation of the valley, it is planted on rolling hills and a mesa approximately 300 feet above the Santa Ynez riverbed. It is this orientation that allows it to be influenced to the fog and cold and relentless marine winds from the mighty Pacific. This source consistently produces a signature wine with a unique character, elegance and a deft balance lending a true sense of place.

WINEMAKER NOTES

Three distinct vineyard blocks (667,777 and Pommard) of La Encantada Vineyard in the Sta. Rita Hills were night harvested on September 15, 2017. The fruit was sorted and destemmed into one-ton fermenters where it could cold soak for 5 days. During fermentation, each lot is gently hand-punched and drained into new French oak (35% New). The blend was assembled and bottled after 10 months.

TASTING NOTES

The 2017 La Encantada Pinot Noir is a medium ruby purple color, lighter at the rim, with aromas of black cherry, pomegranate, vanilla, cinnamon, a hint of saffras spice, cured meat with a slightly dusty note. The palate is nearly medium-plus bodied with red and black cherry, cranberry and baking spices on the entry, with tobacco leaf, and oak joining on the mid-palate with velvety tannins and vibrant acidity through the finish which lingers with notes of cherry candy and mineral texture.

SUGGESTED FOOD PAIRINGS

The 2017 La Encantada Pinot Noir is a complex and versatile wine with a balance between depth of flavors and a palate cleansing freshness. It pairs nicely with fuller-flavored, and slightly rich dishes like a beef daube Provençal, a popular beef stew from the South of France, or with charcuterie and Basque sheep's milk cheeses like P'tit Basque or Ossau Irraty.

WINERY HISTORY

Nestled at the base of the Mayacamas Mountains in the Sonoma Valley, Landmark Vineyards epitomizes the rustic grace and beauty of Sonoma County. Since 1974, Landmark has been dedicated to producing handcrafted, ultra-premium Chardonnay and Pinot Noir, sourcing grapes from unique vineyard sites throughout California to create rich, balanced wines.