

Landmark Vineyards



2016 OVERLOOK PINOT NOIR

VARIETAL	Pinot Noir
APPELLATION	72% Monterey County, 15% Santa Barbara County, 13% Sonoma County
BARREL REGIME	French oak aged for 10 months (25% new)
WINEMAKER	Greg Stach
BOTTLING DATE	July 2017
RELEASE DATE	February 2018
ALCOHOL	14.4%

VINEYARD NOTES

Our 2016 Overlook Pinot Noir was sourced from a total of 13 premium cool climate vineyards in Monterey, Santa Barbara and Sonoma counties. Appellations of recognition for this blend include the Santa Lucia Highlands, Arroyo Seco, Los Alamos, Sta. Rita Hills, Russian River Valley and the Petaluma Gap. These vineyard sources meticulously farmed by our grower partners represent some of our best Pinot Noir the vintage had to offer. Greg Stach's expertise in selecting the finest parcels yielded truly exceptional fruit that warrants hand harvesting at night to provide the purest expression of what this vintage had to offer.

WINEMAKER NOTES

Harvest for the 2016 Overlook Pinot Noir started on August 17, 2016 with a block from the Sweetwater section of our newly acquired Hop Kiln Ranch in the Russian River. It, like all of the blocks comprising the Overlook Pinot Noir was fully destemmed and cold soaked for about five days to gently extract color and skin tannin. After five days the fermentation begins and the fruit is gently hand punched twice a day to extract flavor and structure.

TASTING NOTES

The 2016 Overlook Pinot Noir Light is plum color in the glass with complex aromas of red and black cherry, ripe raspberry with cinnamon and subtle vanilla spice, cedar, dried orange peel, leather, cocoa, with a hint of purple flowers. The palate is medium bodied with slightly more black fruit of cherry and ripe raspberry fruit and baking spice on entry leading to a more savory, crisp mid-palate featuring attractive mineral, and earth notes with sustained barrel spice. The fresh finish continues with balanced, grippy tannins and hints of cherry and berry hard candy notes.

SUGGESTED FOOD PAIRINGS

Pair with an Asian chicken stir fry with mandarin oranges and sautéed veggies or go all out with duck a l'orange, a classically prepared duck dish with a reduction of Grand Marnier liqueur, shallots, orange, cloves and cinnamon.

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.

TASTING NOTES BY JIM GERAKARIS, SOMMELIER AND
KERRY ANDERSON, SOMMELIER