

Landmark Vineyards



2016 LORENZO CHARDONNAY

VARIETAL	Chardonnay
APPELLATION	Russian River Valley
BARREL REGIME	French oak aged for 14 months (35% new)
FERMENTATION	Native Yeast
WINEMAKER	Greg Stach
BOTTLING DATE	February 2018
RELEASE DATE	August 2018
ALCOHOL	14.3%

VINEYARD NOTES

The Lorenzo Vineyard is ideally situated on the western edge of Santa Rosa and lies in the famed Russian River Valley AVA. We source from two unique blocks that are trained differently (one being trained to quadrilateral cordons and the other bilateral cordons) giving us additional nuances from the vineyard. The Wright Loam soils overlay a clay subsoil that is quite shallow with only 2' of soil before a dense imperviable hardpan begins. These shallow soils along with the cool climate, and any decent amount of fall precipitation makes for an especially late bud break. The vineyard is meticulously farmed and the healthy AxR-1 rootstock and mature age of the vines contribute to the desirable fruit character and extended hangtime of this amazing vineyard.

WINEMAKER NOTES

The 2016 Lorenzo Vineyard Chardonnay was handpicked on the nights of September 21st and 22nd. The grapes were lightly whole-cluster pressed. After settling, the juice is fermented in French Oak (35% new) using indigenous yeast present in the vineyard and winery. Full malolactic occurred in barrel and the wine was aged sur-lie for 14 months before being bottled unfiltered and unfiltered.

TASTING NOTES

Golden straw in color with silver highlights, with fresh golden apple, preserved lemon, and toasted oak on the entry. Lychee and lemon curd emerging toward the mid-palate complemented with a distinctive mineral texture and a fresh hint of salinity. The finish is long and balanced with subtle orange blossom and sustained oak notes. The 2016 Lorenzo Chardonnay shows this vineyard's exceptional ability to create bold wines that show great finesse each vintage, balancing generous fruit with savory elements and balanced textures. Drinking well now, this wine will benefit from additional cellaring, possibly up to as many as 10 years, gaining in complexity over time.

SUGGESTED FOOD PAIRINGS

Pairs well with savory brie and apple tartlets, pasta with creamy gruyere sauce garnished with lemon zest, or with shellfish.

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

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