

Landmark Vineyards



2019 OVERLOOK CHARDONNAY

VARIETAL	Chardonnay
APPELLATION	Sonoma County
BARREL REGIME	French oak aged for 10 months (25% new)
WINEMAKER	Greg Stach
BOTTLING DATE	November 2020
ALCOHOL	14.2%

VINEYARD NOTES

Sourcing for Landmark's Overlook Chardonnay is always a bit of a delightful paradox- finding the best chardonnay vineyards in Sonoma, Monterey and Santa Barbara Counties (representing a geographical distance of some 325 miles from our winery in Kenwood) and then finding the time to develop the cadence to visit these wonderful vineyards throughout the growing season. The phrase "Wines are made in the vineyards" rings true if you have great vineyards and growers to work with. I am proud to say that we have not only great vineyard sources to work with, but also great growers who share the same commitment to making the best wine possible. Only the best of the best are selected for the Overlook Chardonnay and by working closely with our highly valued growers are we able to produce the high quality of wine that shows our strengths of commitment, quality, consistency, and sustainability that winemaker Greg Stach demands. We are confident that you'll enjoy our latest offering of the Overlook Chardonnay.

WINEMAKER NOTES

Sourced from several vineyards, 2019 Overlook Chardonnay harvest started on September 4th with the Sangiacomo Kiser Ranch Chardonnay in Carneros. Comprised of 64 lots, each vineyard block is hand-picked at perfect maturity and gently whole cluster pressed. The following day the juice is 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 wine its own complex identity. In barrel, the Chardonnay goes through malolactic fermentation and is stirred every two weeks which results in a wine that is creamy, rich, and refreshing.

TASTING NOTES

Attractive lemon color with aromas of ripe lemon, white peach, yellow apple, kiwi, oak, chamomile, flan and baking spice. The palate is full and rich with ripe lemon, golden delicious apple, stone fruit and subtle grilled pineapple notes on entry with toasty oak, vanilla, butterscotch, lemon curd and chamomile joining on the mid-palate. The finish is fresh, moderately long with generous ripe lemon and stone fruit notes framed nicely by French oak.

SUGGESTED FOOD PAIRINGS

The 2019 Overlook Chardonnay is full and rich with complex fruit, attractive toasted barrel elements and a balancing freshness that makes it a great pairing with flavorful foods like a crab risotto with oyster mushrooms, or a grilled salmon fillet finished with a garlic and chive compound butter.

TASTING NOTES BY GREG STACH, WINEMAKER

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