

Landmark Vineyards

2014 OVERLOOK CHARDONNAY

VARIETAL	100% Chardonnay
APPELLATION	100% Sonoma County
BARREL REGIME	French oak aged for 10 months (33% new)
WINEMAKER	Greg Stach
FERMENTATION	Native yeast fermentation
BOTTLING DATE	October 2014
RELEASE DATE	January 2016
ALCOHOL	14.3%

VINEYARD NOTES

An elegant blend of premium vineyard fruit from Sonoma County, these cool climate sites represent the best of the vintage. Greg Stach's expertise in selecting the finest sites with our growers' excellent viticultural practices yield truly exceptional fruit from vineyards such as Lorenzo and Lone Oak in the Russian River Valley and Bald Mountain in the Sonoma Valley. The chardonnay is hand harvested, hand sorted and fermented using all native yeasts allowing us to showcase the purest snapshot of the vintage.

WINEMAKER NOTES

Each lot was lightly whole cluster pressed, allowed to settle for a day and then placed into French oak barrels (33% new) where it spontaneously fermented using all native yeasts. The wine is aged sur-lie for 10 months. The barrels are stirred twice a month to round out the wine and build texture.

TASTING NOTES

On the nose, the wine features notes of Meyer lemon tarte, marzipan, toasted almonds, Asian pear, honeysuckle and a hint of Tahitian vanilla. On the palate, notes of apricot, clover honey and toast are in perfect balance with zippy acidity and bright minerality.

SUGGESTED FOOD PAIRINGS

The 2014 Overlook Chardonnay will pair beautifully with fresh crab and drawn butter or fettucine alfredo with lemon zest.

WINERY HISTORY

Nestled at the base of the Mayacamas Mountains in the quaint town of Kenwood, Landmark is a winery with a rich history in farming and agriculture. The winery was founded in 1974 by Damaris Deere Ford, great-great granddaughter of John Deere. Today, the winery continues to express its agricultural legacy through Landmark's everyday vineyard practices.

