

# Landmark Vineyards

## 2016 OVERLOOK CHARDONNAY



VARIETAL	Chardonnay
APELLATION	Sonoma County
BARREL REGIME	French oak aged for 10 months (25% new)
FERMENTATION	Native Yeast
WINEMAKER	Greg Stach
BOTTLING DATE	July 2017
RELEASE DATE	February 2018
ALCOHOL	14.3%

### VINEYARD NOTES

The 2016 Overlook Chardonnay was sourced from 16 premium Sonoma County vineyards that represent some of the best that the vintage had to offer. Greg Stach's expertise selecting the finest sites and our grower partner's excellent viticultural practices provided us with extraordinary fruit from such distinguished cool climate appellations as the Russian River Valley, Petaluma Gap and Sonoma Carneros. All of our wine grapes for this Overlook Chardonnay bottling were hand harvested at night and delivered to the winery early in the morning to retain fruit temperature, character and integrity. The fruit was then hand sorted and fermented with native yeasts.

### WINEMAKER NOTES

Harvest for the 2016 Overlook Chardonnay, comprised of 19 vineyards, started on August 27, 2016 with the Sangiacomo Kiser Ranch Chardonnay, one of our favorite vineyard sources. The harvest lasted a brisk four weeks. Each lot is gently whole-cluster pressed, the juice settled for a day and is placed in French Oak barrels (25% new). No yeast is added—native yeast ferments the wine, adding layers of complexity. In barrel, the wine goes through full malolactic fermentation and stirred twice a month to add richness and roundness from the yeast lees. The wine is aged 10 months sur-lie before bottling.

### TASTING NOTES

Pale lemon yellow, with aromas of ripe lemon, yellow apple, pineapple and toasted oak. Balanced and layered on the entry with ripe lemon, green apple and grilled ripe pineapple with attractive smoky oak and vanilla barrel notes. The crisp mid-palate shows savory chamomile flower and a pleasant mineral texture with sustained fruit that continues through the clean, textured finish.

### SUGGESTED FOOD PAIRINGS

Pair simply with yellowtail sashimi garnished with a fresh lemon wedge, or try it with a dressed-up chicken picatta, served with a pan reduction of lemon, butter, capers, and a touch of garlic.

### 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

101 Adobe Canyon Road | Kenwood, CA 95452 | 707-833-0053 | [landmarkwine.com](http://landmarkwine.com)