



2012 Lily Blanc \$32

46% Viognier
30% Grenache Blanc
24% Marsanne

The nose is redolent of honey dew melons and ripe pears. The barrel aged Marsanne provide ample body and richness to the palate while the Viognier supplies delicate flavors of peach and spring flowers. The finish is clean, free of any bitter notes, yet lingers beautifully. 540 cases produced.

*Red & White Members Only



2010 Syrah \$40

The inky purple color indicates full extraction and body, as does the heavy aromas of plum and caramel. Full bodied cream, mocha and bramble berry coat the palate as the natural acid and barrel softened tannins supply ample structure. Vanilla and smoked bacon from the French oak barrels combine with leathery fruit to supply a long spicy finish, showing off a wine built to last. 480 cases produced.

2010 Trés Violet \$38

48% Syrah
27% Mourvedre
25% Grenache

The opaque purples and red hues indicate a full bodied Rhone blend. Heavy Syrah aromas of plum and smoky licorice dominate the nose. On the palate, the wine shows a more nuanced balance of lively Grenache raspberry, gamey Mourvedre leather and blackberry jam from the Syrah. The exquisite toast of the Meyrieux cooerage combines with ripe skin tannins to create the classically long, rich finish. 805 cases produced



2010 Reserve Syrah \$45

This is a wonderfully inky and earthy expression of our Estate grown Syrah. The immense dark fruit of the nose and upfront attack is matched by ample tannins in the mid palate. Structured with a wonderful acid backbone, the elements of the wine combine to form the purest and most refined Syrah we have ever produced.

*Red Members Only



Jason, Nacho and Tyler
at the 2013 Winemakers' Cookoff

PASO ROBLES ROTARY
**WINEMAKERS'
COOKOFF**

1st Place

**CALCAREOUS TAKES HOME 1ST PLACE
JUDGE'S AWARD!**

Over 1,000 wine tasters attended the Paso Robles Rotary Club's 15th Annual Winemakers Cookoff on August 10th. Part of the fun and excitement has Cook-off wineries vying for the coveted 'People's Choice' and 'Judges' Choice' awards. The competition was more intense than ever to influence voting by attendees and celebrity judges but in the end it was our "La Salchicha Loca" that won the hearts of the judges. Our Gourmet Mexican Hot Dog was brought to life by our very own winemaker, and Chef for the day, Jason Joyce. The customized, chorizo inspired, sausage was perfectly grilled and served with zesty toppings and was served with the Calcareous Trés Violet and Lily Blanc.

CALCAREOUS VINEYARD



Mark Your Calendar

SUMMER CONCERT FEATURING BRAD WILSON LIVE

September 21

Rock out on top of the world with Brad Wilson Live! Guests can indulge in wine by the glass or bottle as well as Food & Wine Pairings. \$15 per person / \$10 Limelight Members

HARVEST FESTIVAL WEEKEND

October 18-20

Harvest in Paso Robles Wine Country is as unique as each berry in a grape cluster. Out here, every swirl and sip tells a different tale with each story crafted by the personalities of wine country. Enjoy the sights, smells, sounds and tastes of this exciting season during three days of harvest celebrations.

Winemaker Dinner– Saturday 6:30 pm

\$95 per person; \$75 Limelight Members (RSVP required)

Harvest Wine Tasting– Friday-Sunday 11-5:00 pm

Harvest Lunch Special– Friday-Sunday 12-3:00 pm

Harvest Games– Sunday 12-3:00 pm

LIMELIGHT WINTER PICK-UP PARTY

December 7th 6-9:00 pm

VIP Wine Tasting & Winery Tours

Get a more in depth look at our philosophy and wine making with a private tasting of limited, library and new release wines along with a cheese pairing. Then tour the production facility with a barrel sampling, and walk amongst our vineyard. Private Tours and Wine tasting are now available daily with advanced appointment for groups of 4-12 people. \$25 per person / \$20 Limelight Members

Please contact Anna Duran to make a reservation at anna@calcareous.com or call 805-239-0289

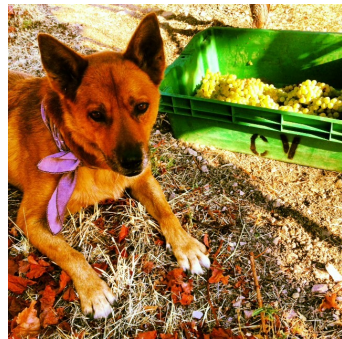
A Note From the Winemaker

HARVEST IS IN FULL SWING!

Not only was this an extremely dry year with little to no rainfall, it is the warmest and sunniest on record as well. If Galileo was right and wine is indeed "sunlight held together by water", we should create the densest, most powerful wines ever this vintage.



Jason hand picking
Estate Chardonnay



Jason's harvest helper,
Salty.

Immensely flavorful grapes full of color and tannin were to be expected in these conditions. But the big surprise has been the bountiful acid in the grapes picked so far. Typically, warm dry years produce big fruity wines which are great in youth, but tire quickly and are not considered classic due to lack of balance. This is because the grapes use up their acid when it is too hot, and acid is the backbone forming the overall structure of a wine. So I was extremely surprised and delighted when our Chardonnay and Pinot Noir had fantastic acid levels at harvest. These thin skinned delicate varieties are the true canary in the coal mine grapes for harvest. Not only are they always the first picked, they by nature are most expressive of vintage. If the rest of the picks follow their lead, this has plenty of

FOLLOW JASON IN THE
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