

Bringing in our Chardonnay... gorgeous!

A NOTE FROM JASON

The 2014 harvest is well underway already, beginning with one of our earliest picks ever. Our Pinot Noir from the Carver Vineyard was harvested on August 25th. Since then things have not slowed down. All of our Chardonnay and Syrah are already fermenting away in the winery.



Winemaker, Jason Joyce

The dry mild year has everything to do with these early ripening dates. The vines, sensing a lack of water, have pushed through developmental stages in an attempt to retreat back into dormancy as quickly as possible. Luckily the weather has been warm, but rarely hot, with 102 the highest temperature recorded in the vineyard this year. Usually July or August sees at least one heat spike reaching 110. These lower than usual temperatures allowed the vines to regulate themselves without too much stress, steadily bringing their fruit to ripeness.

The results have been remarkable so far. The berries are tiny, concentration is immense, the acid is fantastic, tannins are soft but plentiful, and the flavors are shockingly complex. Often, ripe fruit will have a Jolly Rancher style "grapey" flavor to them, but that is not the case this year. Flavors are much heavier and richer, a harbinger of something special showing in the wine.

While the drought conditions of 2014 have been stressful for vines and farmers alike, it is creating a rare and special harvest. You can't make wines like these every year, or else it would be impossible to actually grow vines. A once in a generation dry spell definitely allows for the production of a once in lifetime vintage.

Cheers,

Your Winemaker, *Jason Joyce*

SHARE YOUR PICTURES WITH US!

If you have a picture of your visit to Calcareous or perhaps enjoying a bottle of Calcareous wine at your home or on vacation we would love to see it! Upload your photos to our Facebook or Twitter pages or simply send them to us in an email to bill@calcareous.com!

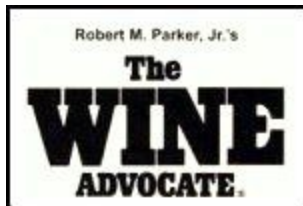
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CALCAREOUS

VINEYARD



"This was the finest set of releases I've tasted from Calcareous, and this is a serious set of 2011s that are worth checking out!"

2011 Calcareous Vineyard Lloyd - 90

A blend of Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec and Petit Verdot, the 2011 Lloyd exhibits lots of spice, exotic wood and cedar in its medium to full-bodied, elegant and lively profile. I like the fruit here, but its acidity sticks out slightly on the finish and will be something to watch as it evolves. Nevertheless, it's an outstanding wine that will have another 4-5 year of longevity at a minimum.

2011 Calcareous Vineyard Syrah Devil's Canyon - 92

The 2011 Syrah Devil's Canyon is 100% Syrah and stays 31 months in 25% new French oak. It's an outstanding bottle of wine that has lots of creme de cassis, licorice, toasted spice and sweet oak to go with full-bodied richness, stunning purity and a great finish. It's a superb Paso Syrah to drink over the coming 4-5 years.

2011 Calcareous Vineyard Trés Violet - 92

Also excellent, with northern Rhone- like notes of smoked meats, cedar plank, leather and garrigue, the 2011 Tres Violets (42% Grenache, 38% Mourvedre and 20% Syrah) is medium to full-bodied, layered and has beautiful purity and length. It's a serious 2011 that will evolve gracefully through 2021.

2011 Calcareous Vineyard Moose - 94

Hands down the greatest wine I've tasted from this estate, the 2011 Moose is a smoking blend of 89% Syrah and 11% Petit Verdot that spent 32 months in 15% new French oak. Its inky purple color is followed by rock star notes of creme de cassis, ground pepper, licorice, toasted spice and violets. This full-bodied, ripe, layered and downright sexy effort can be consumed anytime over the coming 5-7 years.

JOIN OUR WINE CLUB AND MAKE SURE YOU RECEIVE THESE WINES!!

**FOR WINE CLUB QUESTIONS AND INFO CONTACT:
BILL REEVES, [BILL@CALCAREOUS.COM](mailto:bill@calcareous.com)
(805)239-0289**

Get Ready for the Holidays!

It's not too early to think about the holidays. Treat your staff to a unique holiday dinner and simplify your holiday shopping with Calcareous!

- Holiday Parties up to 50 people
- Corporate & Employee Gifts
- Gift baskets
- Wine Club Gift Memberships



A NOTE FROM DANA



We are eager to share our Fall Wine Club selections with you. This year has been marked by amazing reviews on our wines by the San Francisco Chronicle, The Wine Spectator, and most recently, Robert Parker, The Wine Advocate. The combination of our amazing terroir and Jason's talent has brought us to a new level of excellence. The future is bright and we invite you to bask and drink it in with us!!

Dana Brown, Owner

MARK YOUR CALENDAR

HARVEST FESTIVAL WEEKEND

October 17th—19th

Friday—Wood-fired pizzas for purchase 12-3pm.

Saturday—Pizzas for purchase and live music 12-3pm.

Saturday—Winemaker Dinner @ 6:30pm. With Iowa Chef of the Year, Troy Trostel. \$110/pp or \$90/Wine Club
RSVP anna@calcareous.com

Sunday—Pizzas for purchase and live music 12-3pm.
Harvest Games with the Winemaker's 1-3pm.

DOGGIE COSTUME CONTEST

Sunday, October 26th @ 1-3 pm

Prizes will be award for the most creative pooch.

RIEDEL GLASS TASTING

November 2nd @ 1-3 pm

Susan from Reidel will share how wine tastes in different types of glasses. **\$90 per person; \$75 Wine Club**
(Price includes glasses valued at \$118)

TOYS 4 TOTS FUNDRAISER

Sunday, December 14th

Bring an unwrapped toy and receive complimentary wine tasting. Enjoy small bites and holiday music.

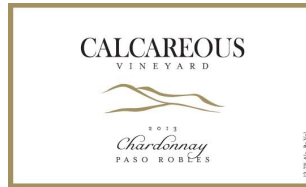
WINE CLUB PICK-UP PARTY

Saturday, November 22nd @ 6-8 pm

**ADD TO YOUR WINE CLUB SHIPMENT
WITH NO ADDITIONAL SHIPPING COST!**



FEATURED WINES

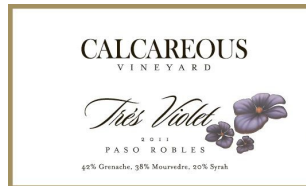


CHARDONNAY 2013

(Red & White Members Only)

The golden straw color and rich nose creamy peach and tropical fruit indicate a thoroughly modern Chardonnay. On the palate, flavors of tangerine citrus and hints of almond combine with slight oaky vanilla. The partial malo-lactic fermentation combines hints of buttery richness with refreshing acidity. *New Release!*

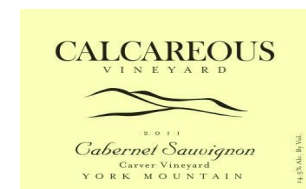
Retail Price \$32; Limestone \$27.20 - Connoisseur \$25.60 - Sommelier \$24



TRES VIOLET 2011

Deep purple and red hues demonstrate great extraction in the glass. The nose is heavy with rich dark red fruit, cola nut and hints of toasted oak. The satiny palate showcases ample plum, fig, tar, and loam which typify red Rhone varietals from our estate. The big tannins and lively acidity mingle at the end, leading to a generous finish that begs for wood fired pizza, duck or lamb dishes. *92 Pts.-Wine Advocate; 90 Pts.-Wine Spectator*

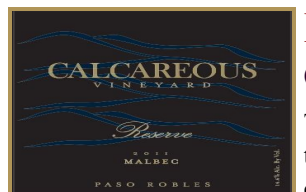
Retail Price \$45; Limestone \$38.25 - Connoisseur \$36 - Sommelier \$33.75



CAB. SAUV. YORK MTN 2011

The 2011 York Mountain Cabernet displays a deep purple color in the glass and shows off a surprisingly perfumed nose. The full Cabernet spectrum of tar, earth, cedar, leather, plum, and blackberry fill an extremely complex aroma. The cool 2011 vintage shows off in the restrained fruit and simply massive acid and tannin. This is a wine that will taste young for quite some time and age extremely well. The complexity of the intricate flavors will only increase over the next 10-18 years. *New Release!*

Retail Price \$40; Limestone \$34 - Connoisseur \$32 - Sommelier \$30



RESERVE MALBEC 2011

(All Reds and All Sommelier Members Only)

This is our first ever release of a 100% Malbec and the varietal shows true elegance here. The deeply colored and concentrated texture established this early on as a reserve caliber wine. In the glass it shows off lush aromas and flavors of plum, herbal licorice, and spring flowers. The perfect pairing of chalky tannin and balanced acidity make this a truly special wine from our vineyard. *New Release!*

Retail Price \$55; Limestone \$46.75 - Connoisseur \$44 - Sommelier \$41.25



