



A typical day at Calcareous... gorgeous!

A NOTE FROM JASON

The overriding wine making philosophy here at Calcareous is let the place itself dictate the direction the wines should go. The most difficult aspect to staying true to this ideal is controlling one's ego, to accept secondary status to the vineyard. The



Winemaker, Jason Joyce

problem lies in the fact that it is overtly part of the job of winemaker to project confidence and expertise, in other words, to have a big ego. So when adding members to our cellar team, it is challenging to find people willing to hold themselves up to these apparently opposing job requirements. Luckily, we have successfully achieved finding such an addition with new assistant winemaker, Tyler Russell. Tyler learned winemaking in



Assistant Winemaker, Tyler Russell

the same apprentice method that I did, starting with the most remedial tasks of cleaning and hose dragging. Then over the years, working in different cellars with different ideas, slowly taking on more and more responsibility.

His move to working with the wines of Calcareous has been seamless. New viewpoints and ideas in the cellar are pushing the production team further, and our wines continue to get stronger. His ego free belief in constantly improving our wine making shows in one of my favorite quotes of his, when asked what is the best wine you've ever made, the only answer is "The next one."

Your Winemaker, *Jason Joyce*

IS YOUR WINE CELLAR READY FOR SUMMER?

Stock up on Calcareous wines that are perfect for summer BBQ's, dinner guests and weekend getaways!

PLACE AN ORDER

ONLINE OR CALL 805.239.0289.

CALCAREOUS VINEYARD



"DEVIL'S CANYON"

Over the past few years, one of the blocks of Syrah at our Estate vineyard has garnered quite the reputation amongst the production crew. It is so steep, dry, chalky and hot during the harvest months we began to refer to it as "Devil's Canyon". Walking up and down the rows to sample the ripening fruit usually requires a long rest and a few glasses of water to recover. The Estrella clone Syrah planted there is perfectly suited for these intense conditions, and it produces our most profound single varietal Syrah. Our Estate Syrah is 100% comprised of grapes from that block and starting with the 2011 vintage, the label bears the name of our most intense block.



WHAT ARE YOUR FAVORITE WINERIES?

Now with the help of the Paso Robles Wine Country Alliance, you can recommend Calcareous and your other favorite Tasting Rooms to visit with other wine lovers traveling to our area! **Recommended Itineraries are submitted by YOU, the fans of Paso Robles Wine!**

Visit: www.pasowine.com/education/recommended-itineraries.php and follow the instructions to submit your favorite wine tasting itinerary. It is because of the support from people like you that Calcareous has been a recommended stop for wine lovers in submitted visitor recommended itineraries including "Explore Paso Cab" and "Zintastic Weekend". Help us continue to spread to good word and your Itinerary *could* be the next featured "Recommended Itinerary" shared on the PRWCA website and promotional emails!



Calcareous' Derek and Jacqui taking a moment to pose for a quick picture .



Some very happy visitors enjoying Calcareous wine on a beautiful day.

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 Megan@Calcareous.com!

facebook.com/CalcareousWine

twitter.com/CalcareousWine



You can also check out the pictures that we like to share by following us at instagram.com/calcareouswine#

A NOTE FROM DANA



We are excited about our selections for your Summer wine club shipment. The new 2013 Lily Blanc is crisp and refreshing, a perfect wine for the warm months ahead. Our reds are perfect for any of your grilling needs and Summer evening dinner parties. As always, you are a valued wine club member and an integral part of our Calcareous family. We look forward to seeing you soon on top of the world at "Lloyd's Lookout." Have a safe and wonderful Summer!

Dana Brown, Owner

MARK YOUR CALENDAR

WINE CLUB PICK-UP PARTY

Friday, May 30th @ 6-8:00 pm

WINE DOWN WEDNESDAYS

June - September @ 5-8:00 pm every Wednesday

Join us at Calcareous for Winedown Wednesdays as our Tasting Room stays open late! Wine will be available by the glass or bottle along with a gourmet wood-fired pizza & wine pairing menu. We will also feature wine specials and live music. No reservations necessary.

SUMMER CONCERT SERIES

Rock out on top of the world at our Summer Concert Series. Guests can indulge in wine by the glass or bottle as well as food & wine pairings.

June 22 @ 6-9 pm featuring *The Guy Budd Band*

July 26 @ 6-9 pm featuring *Charged Particles*

August 30 @ 6-9 pm featuring *AGM Band*

September 27 @ 6-9 pm featuring *Jim Sweetwater*

Admission \$15 per person / \$10 Limelight Club Members

Purchase Tickets Online at www.calcareous.com/Event-Tickets

MEMBERS' VINEYARD TOUR & AL FRESCO LUNCH

Saturday, June 28 @ 10:00 am

Join winemaker, Jason Joyce on a tour of our three vineyards: Calcareous, York Mountain and Kate's. Then, enjoy an Al Fresco lunch in the vineyard following the tour. Admission is complimentary for all Limelight Club Members, but space is limited so reserve your spot today.

MEMBERS' EXCLUSIVE BLENDING SEMINAR

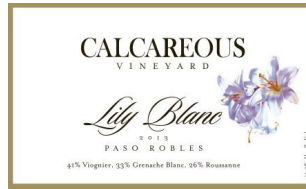
Saturday, August 9 @ 11:00 pm

Come learn the art of blending from winemaker, Jason Joyce, and make your own blend. We will enjoy a lunch together after all our hard work. Admission is complimentary for all Limelight Club Members, but space is limited so reserve your spot today.

RSVP to Club Events at megan@calcareous.com.



FEATURED WINES



LILY BLANC 2013 \$32

(Red & White Members Only)

Intensely bright bouquet of minerals, spring honeysuckle and peach fill the glass. In the mouth, citrus and apricot notes from the Viognier and Grenache Blanc are balanced with more savory butterscotch and beeswax from the Roussanne. The finish is very clean with touches of pear and green apple.

Member Discounts: Limestone \$27.20 - Connoisseur \$25.60 - Sommelier \$24



ZINFANDEL 2012 \$40

An opaque deep purple indicates a fully ripe and extracted expression of Zinfandel. The nose and upfront fruit are classic West Paso, full of blackberry cobbler and fig jam kept vibrant by outstanding natural acidity. The mid palate expresses surprisingly round tannins giving full structure to the big flavors. The finish is rich with hints of vanilla and woody smoke from the American Oak barrels used in aging.

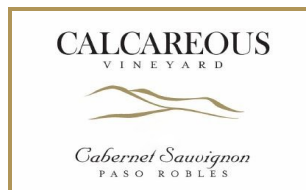
Member Discounts: Limestone \$34 - Connoisseur \$32 - Sommelier \$30



SYRAH 2011 \$45

Heavy aromas of plum, blackberry jam and sweet cream fill the nose. Upfront the wine shows amazing density, balancing earthy tannin along with dark fruits like blueberry and ripe black olive. A refreshing acidity in the middle palate enlivens the flavors, bringing about a juicy lingering finish. Perfect for rich, cream sauce pastas and smoky grilled meats.

Member Discounts: Limestone \$38.25 - Connoisseur \$36 - Sommelier \$33.75



CABERNET SAUVIGNON 2011

PASO ROBLES \$40

(All Reds and All Sommelier Members Only)

The profoundly opaque nature of the wine indicates a fully extracted Cabernet Sauvignon. Generous layers of currant, dark chocolate and raspberry exude from the glass. The upfront fruit is stunningly bright due to abundant acid, yet slowly builds in size and complexity. Polished tannins and hints of rich French Oak create a stunning finish. An ideal Cabernet Sauvignon for heavy cuts like New York Strip or braised lamb.

Member Discounts: Limestone \$34 - Connoisseur \$32 - Sommelier \$30

