



Chalk Talk

with Winemaker Jason Joyce

It certainly took long enough, but harvest is finally underway up here at Calcareous Vineyard. A multitude of factors have combined to produce a late-ripening vintage for 2023. Record winter rains gave the vines ample moisture to confidently grow vegetation, while overall mild temperatures from spring through summer kept the vines growing instead of concentrating on fruit development. As it was, after all the recent years of drought, the vineyard had been producing smaller than usual crop loads, putting even less pressure on the vines to start ripening early this year. All of this has led toward one of our latest picking starts on record. And for the first time in twelve years, it looks like harvest will actually roll into November, finishing hopefully just in time to relax and enjoy the Thanksgiving table. — Head Winemaker, Jason Joyce



During harvest, vineyard manager Luis Garcia and his team are at work in the vineyard by 3am most mornings while temperatures are coolest. This helps preserve the natural acidity of the grapes and avoid a premature fermenting cycle, thus capturing the vibrancy and minerality that make Calcareous wines so compelling.

Refer a Friend



If sharing your favorite wine is something you enjoy, then surely sharing your favorite wine CLUB will be, too!

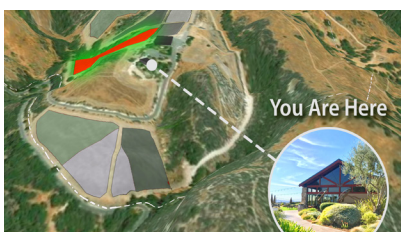
Through the month of October, we are rewarding our loyal members for referring friends and family to join them in our wine club here at Calcareous.

Simply scan the code, or go to the Referrals page under the Wine Club tab on our website for all the details. Fill out the form with your referrals by October 31st. If your friends join the club in time to participate in the Winter Wine Club release in November, then you both win!

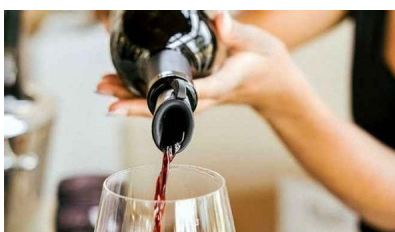


So go ahead, scan now to share your love of Calcareous wines with others. When it comes to sharing great wines, everyone wins!

Fall at Calcareous



Winemaker Jason Joyce reports the progress of the 2023 harvest at Calcareous Vineyard with daily updates. Go online to follow along!



Looking for more on your next visit? We offer a behind-the-scenes look at how Calcareous shines in our ultra-premium Cabernet flight. Book today!



It's time to plan your October visit to Paso! View harvest events at pasowine.com. Make Calcareous reservations at calcareous.com.

Fall 2023 New Releases

When pulling the cork on one of our new releases, we invite you to sit down, scan the QR codes below, and taste along with winemaker Jason Joyce. In this Wine Club exclusive pre-release, we are proud to introduce the 2022 Lily Blanc, 2021 Moose, 2021 Estate Cabernet Sauvignon, and 2021 Messer. Thank you for being part of our club. We hope you enjoy!



Taste Lily Blanc



2022 Lily Blanc

Lily Blanc is our white Rhône blend made up of 43% Grenache Blanc, 40% Roussanne, and 17% Picpoul Blanc, three varietals that play perfectly together. The puncheon aged Roussanne adds a rich weightiness and just a hint of mild French oak while the Grenache Blanc adds mid-palate depth. Picpoul, French for "lip sting," offers a beautifully clean and refreshing finish. Pairs with summer salads, soft cheeses, creamy sauces, and roast chicken. 352 cases produced.

Retail: \$38 | Limestone: \$32.30 | Connoisseur: \$30.40 | Sommelier: \$28.50

2021 Moose

This Syrah and Petit Verdot blend pours an inky maroon with a Syrah-dominated nose of blackberry, cured meat and black licorice. The more angular tannins of the Petit Verdot and toasted french oak start to show towards the finish giving the wine ample structure to frame the perfectly ripe fruit character of the Syrah. Pairs beautifully with cheese centered pasta dishes and comes to life alongside smoked pork spareribs. 656 cases produced.

Retail: \$65 | Limestone: \$55.25 | Connoisseur: \$52.00 | Sommelier: \$48.75

2021 Estate Cabernet Sauvignon

The high level of extraction is showcased by the light-blocking eggplant purple color. The nose offers bright aromatics, exhibiting earthy notes, tobacco and black currants. A broad shouldered style shows upfront with blackberry and cassis framed by cast iron minerality. A blend of French and American toasted oak peaks through near the clean finish. Allows for delightful interplay when served alongside marbled meat with hints of smoke. 840 cases produced.

Retail: \$60 | Limestone: \$51.00 | Connoisseur: \$48.00 | Sommelier: \$45.00

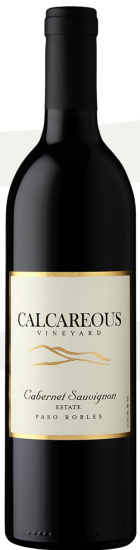
2021 The Messer

Dark, inky purple in the glass while exuding classic Malbec notes of plum, leather and hints of cocoa. Velvety smooth upfront with juicy flavors of blackberry, cherry and slight hints of Cab Franc menthol. The mid-palate gains richness with round tannins and subtle oak. Elegant acidity allows this weighty wine to pair perfectly with our regional, classic Santa Maria-style tri-tip sandwich served on buttery toasted sourdough with pico de gallo. 543 cases produced.

Retail: \$75 | Limestone: \$63.75 | Connoisseur: \$60.00 | Sommelier: \$56.25



Taste Moose



Taste Estate Cab



Taste Messer



In this Allocation

Limestone Release (3 bottles at 15% off)

Mixed: (1) Lily, (1) Moose, (1) Estate Cab
Reds Only: (1) Moose, (1) Estate Cab, (1) Messer
White Only: (2) Lily, (1) Viognier

Connoisseur Release (6 bottles at 20% off)

Mixed: (2) Lily, (2) Moose, (2) Estate Cab
Reds Only: (2) Moose, (2) Estate Cab, (2) Messer
White Only: (4) Lily, (2) Viognier

Sommelier Release (12 bottles at 25% off)

Mixed: (3) Lily, (3) Moose, (3) Estate Cab, (3) Messer
Reds Only: (4) Moose, (4) Estate Cab, (4) Messer
White Only: (8) Lily, (4) Viognier

Pairing by Executive Chef Steven Smeets

Prosciutto-Wrapped Figs with Cambozola Cheese and Saba Reduction

Serve with 2021 Calcareous Estate Cabernet Sauvignon

Next time you entertain guests, try this simple recipe guaranteed to complement your Calcareous 2021 Estate Cabernet Sauvignon. Here in California, we have many varieties of figs in season from June to November, ranging from dark purple to green or even golden yellow. Any variety will shine here, but we also have suggestions to extend the life of this recipe for year-round use.

Ingredients

Fresh Figs
Cambozola Cheese
Sliced Prosciutto
Saba Reduction

Procedure

Depending on the size of your figs, either quarter or halve them. Cut cambozola into little squares or strips. Lay prosciutto slices out on a cutting board and slice lengthwise to create two long strips from each slice. If the figs are cut small, you may be able to get as many as four strips out of each slice.

At one end of your strip of prosciutto, lay your cut fig, then place a piece of cambozola cheese and tightly roll up with the prosciutto

until the starting point of prosciutto overlaps slightly when rolled. Drizzle with saba or balsamic glaze and enjoy.

Substitutions & Variations

If it's difficult to find fresh figs, substitute with dried figs rehydrated for a few minutes in hot water, or opt for pitted dates.

Saba is a grape reduction similar to a balsamic glaze. They can be swapped with great results.

If blue cheese is not your thing, then consider a nice camembert or brie instead.

These are also great served warm! Pan fry in a little butter until golden brown on both sides.

Don't have prosciutto? Substitute thinly-sliced bacon and pan fry until golden brown.

