

Spring 2024



CALCAREOUS

— V I N E Y A R D —



Chalk Talk

with Winemaker Jason Joyce

Of all the decisions that go into creating a bottle of wine, one has greater influence than all the others combined. What you decide to plant is the single biggest factor you must weigh. Calcareous has owned the land we farm and produce on for over 25 years, and during that time, the true jewel of the property has been left unplanted, as you can see in the photo above. This year after much deliberation, we are moving forward with planting this 8 acre parcel to vines. Located at the apex of our land, with breathtaking views and soil we have been building all this time, we can not think of a more exciting project to embark on this coming year. We will be sure to share our progress with you as these new vineyard and winemaking opportunities take root. Thank you for being such an important part of our journey!

— Head Winemaker, Jason Joyce

Spring 2024 New Releases

Did you notice anything new? From the beginning, our priority has always been on farming this land and producing the finest wine our calcareous soil will provide. We realized along the way, however, that our wine labels never quite reflected the beauty and quality of what was inside. This refresh is past due, and we are excited to give you first access to these new wines donning our new look. Introducing the 2023 Vin Gris, 2022 York Mountain Pinot Noir, 2022 Grenache, and 2022 Zinfandel. Thank you for being club members. We hope you are proud as ever to have Calcareous on your table!



Springtime at Calcareous Vineyard

The Clean-up Crew

There's never any need for toxic herbicides with these guys around! Our goats make quick work of unrelenting grasses, and willingly clear away stinging nettle, poison oak, and star thistle. Even our steepest, rockiest areas are no match for these agile and hard-working herbivores.



2023 Vin Gris

Shows a pale rose gold in the glass with fresh aromas of nectarine and honeydew. The palate exhibits a complex interplay of fresh bright acidity and riper than expected fruit of cantaloupe and cherry. These elements combine in the finish to create a perfect wine for spring salads topped with grilled chicken or salmon.

Retail: \$30
Limestone: \$25.50
Connoisseur: \$24.00
Sommelier: \$22.50



2022 Pinot Noir York Mountain

Layered shades of red and purple, and a nose full of classic pinot raspberry, cola and black tea present a fully extracted wine. Bursting with red fruit, earthy elements and spiced tannins, the palate is intricate without complication. The finish builds cleanly as the tannins soften. Pair with our wood-fired pizzas.

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



2022 Grenache

A pale strawberry red color along with elegant red fruit, rosemary and loam on the nose show off a Grenache made in the classical style. Surprising edgy tannins blend quickly with fresh raspberry and sage. The mid palate stays light and fresh through the finish with just a hint of toasted French puncheon. A versatile pairing wine from the first course to the last.

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



2022 Zinfandel

Presents a clean ruby red color and emits an earthy blend of raspberry, fresh mushroom and white pepper. Upfront jammy strawberry and blackberry overlay mild structural tannins and acid with spicier mid palate notes combining for a complex yet easily enjoyable Zinfandel. Perfect for Beef Bolognese over fresh pasta.

Retail: \$55
Limestone: \$46.75
Connoisseur: \$44.00
Sommelier: \$41.25

In This Release:

Limestone Release (3 bottles at 15% off) - Mixed: (1) Vin Gris, (1) Grenache, (1) Zinfandel | Reds Only: (1) Pinot Noir, (1) Grenache, (1) Zinfandel | White Only: (2) Vin Gris, (1) Chardonnay
Connoisseur Release (6 bottles at 20% off) - Mixed: (2) Vin Gris, (2) Grenache, (2) Zinfandel | Reds Only: (2) Pinot Noir, (2) Grenache, (2) Zinfandel | White Only: (4) Vin Gris, (2) Chardonnay
Sommelier Release (12 bottles at 25% off) - Mixed: (3) Vin Gris, (3) Pinot Noir, (3) Grenache, (3) Zinfandel | Reds Only: (4) Pinot Noir, (4) Grenache, (4) Zinfandel | White Only: (8) Vin Gris, (4) Chardonnay

NEW in 2024

We've created lots of new ways for our wine club members to enjoy Calcareous in 2024, and we hope you'll join us! Make reservations for our intimate picnics, winemaker experiences, vineyard tours, VIP hilltop tastings, and more! You not only receive discounts on wine, special events and wine tasting experiences, but also on hotel stays with our local partners. Let the wine club team help you plan your next visit!



Did you know?
We can help club members plan large-group visits to Calcareous as early as this spring. To inquire, please contact us at tastingroom@calcareous.com.

Save the Dates!

From our Wine Down Wednesdays featuring live music & wood-fired pizzas, to pick-up parties, winemaker dinners, and community events, we hope you'll join us!

Feb 14

Valentine's Day Winemaker Dinner

Feb 18

The 2024 Rhone Rangers Experience

Feb 24-25

BlendFest on the Coast, Cambria

Mar 8

Spring Winemaker Dinner

Mar 23-24

Palm Desert Food & Wine

Apr 13

Signature Cab Winemaker Dinner

Signature Cabernet Club Members Only

Apr 18

Winemaker Dinner, Laguna Hills, CA

Apr 19-20

California Wine Festival, Dana Point

Apr 27

CABs at the Cliffs, Pismo Beach, CA

May 16-19

Paso Robles Wine Fest Weekend

June - August

Wine Down Wednesdays

Jun 21

Summer Winemaker Dinner

Aug 3

Stargazing Dinner at Lloyd's Lookout

Sep 22

Wine Club Fall Pickup Party

Nov 9

Friendsgiving Winemaker Dinner

Nov 27

Pre-Holiday Wine Down Wednesday

Dec 8

Wine Club Winter Pickup Party



Dates are subject to change, and more events are being added as details come together, so check online for the latest. For assistance in booking, contact us at (805) 239-0289 or wineclub@calcareous.com.

Pairing by Executive Chef Benny Derringer

Strawberry & Cornbread Panzanella

with Seared Diver Scallop

Serve with 2023 Calcareous Vin Gris

We like to have this recipe at the ready when fresh strawberries start appearing at farmers markets in February or March. It's flexible and delicious, and always a great pairing for our 2023 Vin Gris.



Ingredients per Serving

Handful Fresh Strawberries, in quarters
Small Handful Mixed Spring Lettuces
Cornbread, cooked to well done, in cubes
Fresh Mozzarella, in bite-size pieces
1 Large Diver or Sea Scallop, seared
Extra Virgin Olive Oil
Lemon, juice and finely-grated zest
Fresh Parsley, chiffonade

Plating

Dress lettuce in olive oil and light squeeze of lemon, and place a small amount on each plate. In a bowl, toss strawberries, corn bread cubes, and mozzarella gently in olive oil and season to taste with kosher salt, then distribute atop the beds of greens on each plate. Top salads with a seared scallop. Finish with a drizzle of olive oil, and a sprinkle of salt, lemon zest and parsley.