

CALCAREOUS

VINEYARD

Wine Club Newsletter
Winter 2023



I hope this message finds you well! As the owner of Calcareous Vineyard, I wanted to take a moment to express my sincere gratitude for your continued support and business throughout the year. It has been a pleasure serving you and providing you with our award-winning Calcareous wines. With the holiday season just around the corner, we are excited about the selection of gift packages we have carefully curated for you. We hope you are proud to share Calcareous with your friends, family and business associates. Whether you are hosting, enjoying a cozy family dinner or attending a festive party, we are confident that our wine will enhance your enjoyment. As we look ahead to the new year, we are committed to continuously presenting you with the finest wine our Calcareous soil will provide. Additionally, we strive to deliver the best service and experiences at our tasting room. Please put a visit to Calcareous on your calendar in 2024. We look forward to serving you! Here's to peace, love, and Calcareous surrounding you this holiday season. Cheers!

Dana Brown
Owner

Members Only



Calcareous Signature Cabernet Sauvignon is hand made to showcase what's possible within our vineyard and cellar, regardless of cost, labor, or time. Worthy of Dana's signature, and at home in the most thoughtfully-curated collections, the stunning result represents the best of what we and our Estate vineyard are able to produce.

You are Invited! This premium membership level is offered to current Calcareous members only. We would be thrilled to include you in this supplemental offering which gives you first access, and a guaranteed 6-bottle allocation of our limited-release Signature Cabernet Sauvignon at 25% off when it becomes available each January.

Space in this club is limited. We are currently accepting applications for 2024.

Scan here to
request this special
January release.



The Art of Giving

When Calcareous wine is something you love, it becomes one of the most thoughtful gifts you can give. Share a part of yourself. Make it personal. We did! In our enclosed catalog, you can find our team's own favorites, including top scoring wines, rare library vintages, and themed groupings. We hope it inspires you!

2023: A Top-Scoring Year

We are proud to have released so many award-winning wines to our club members in 2023!



- 2022 Viognier 93pt Wine Spectator
- 2021 Très Violet 94pt Wine Spectator
- 2021 Moose 94pt Wine Spectator
- 2021 Estate Syrah 94pt Wine Spectator
- 2021 Grenache 93pt Wine Spectator and 94pt Wine Enthusiast
- 2021 Res Grenache 93pt Wine Spectator
- 2021 YM Pinot Noir "Hidden Gem" and 91pts Wine Enthusiast
- 2021 Lily Blanc 92pts James Suckling
- 2020 Lloyd 93pts James Suckling
- 2020 Cab Franc 90pts Wine Enthusiast



Check out the 2024 Calendar of Events at Calcareous! We're always adding new opportunities for members to indulge in food, wine and fun at our beautiful hilltop winery. Gather friends & family, and plan ahead at www.calcareous.com/visit. For more inspiration, follow us on social @calcareouswine. We'll see you soon!

Winter 2023 New Releases

Whether hosting family dinners, or giving gifts of your favorite wines, scan the QR codes below for inspiration from winemaker Jason Joyce on how to best enjoy these club-exclusive new releases. Just in time for the holidays, we proudly introduce the 2022 Estate Chardonnay, 2021 York Mountain Cabernet Sauvignon, 2021 Lloyd, and 2021 Devil's Canyon Syrah. Cheers to the end of an amazing year together!



Taste Chardonnay



2022 Estate Chardonnay
Shows a beautiful subtle rose gold hue with aromatic hints of pear and mandarin orange. Smooth on the upfront palate with peach and mango compote that mingles with a touch of new French oak from the puncheon aging. The concrete egg aging shows in the clean acidity that remains soft, creating a complex, exquisite finish. A versatile pairing for holiday meals, great alongside seafood or most recipes featuring pork, lamb or chicken. 513 cases produced.

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

2021 York Mountain Cabernet Sauvignon

The classic opaque glass-staining deep magenta is an instant indicator of our York Mountain Cab. Blackberry and currants mix with leather and loam on the nose. Muscular black cherry, cassis and cast iron create a formidable palate. Rounded, full-bodied tannins frame the middle.

Deeply toasted french oak and lively acidity create a surprisingly nimble finish for such an immense wine. Pair now with prime rib, or with grilled lamb after aging. 923 cases produced.

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

2021 Lloyd

Dark purple in the glass showing a high level of extraction. Up front, dark currants and blueberry are layered upon cacao nibs. The mid palate is full of chalky gravel and spicy tannins with a beautiful core acidity. Rich and full bodied, this wine is just now approaching its prime and should gracefully evolve in the bottle for the next 12 years. The overall richness of this namesake wine pairs perfectly with our founder's braised short ribs. 834 cases produced.

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

2021 Devil's Canyon Syrah

Stunning Tyrian purple color combined with rich notes of blueberry, plum and smoked meat show off immediately. Rich, mouth-coating tannins are layered with blackberry jam, cocoa and a hint of white pepper. The finish starts with sea salt caramel and deeply toasted French oak, quickly countered with bright core acidity keeping flavors fresher than expected. This age-worthy Syrah pairs with braised meats, pulled pork BBQ, or grilled lamb. 569 cases produced.

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



Taste Lloyd



Taste YM Cab



Taste DC Syrah



In this Allocation

Limestone Release (3 bottles at 15% off)

Mixed: (1) Chard, (1) YM Cab, (1) Lloyd
Red Only: (1) YM Cab, (1) Lloyd, (1) DC Syrah
White Only: (2) Chardonnay, (1) Lily Blanc

Connoisseur Release (6 bottles at 20% off)

Mixed: (2) Chard, (2) YM Cab, (2) Lloyd
Red Only: (2) YM Cab, (2) Lloyd, (2) DC Syrah
White Only: (4) Chardonnay, (2) Lily Blanc

Sommelier Release (12 bottles at 25% off)

Mixed: (3) Chard, (3) YM Cab, (3) Lloyd, (3) DC Syrah
Red Only: (4) YM Cab, (4) Lloyd, (4) DC Syrah
White Only: (8) Chardonnay, (4) Lily Blanc

Pairing by Executive Chef Steven Smeets

Root Vegetable Gratin

Serve with 2022 Calcareous Estate Chardonnay



This succulent seasonal side dish was added to our culinary menu in October, and guests can't stop talking about how much they love it. What we love is how well it pairs with ALL of our new releases, most notably the 2022 Estate Chardonnay and the 2021 York Mountain Cabernet Sauvignon. Knowing that you, our members, are busy planning cozy Sunday suppers and annual holiday feasts, sharing this recipe with you seemed like the right thing to do. Enjoy!

Ingredients

- 1 celery root (celeriac), peeled
- 2 parsnips, peeled
- 2-3 large carrots, peeled
- 4-5 red potatoes, skins on
- 2 large shallots, sliced
- 1 Tbsp butter
- 1 qt heavy cream
- 1 tsp chopped fresh thyme
- 1 tsp chopped fresh rosemary
- ½ tsp granulated garlic/garlic powder
- 1 tsp salt
- ½ tsp freshly cracked pepper
- 1 cup grated parmesan plus more for topping

Procedure

Using a mandoline, a sharp chefs knife, or food processor, slice vegetables ¼ inch thick.

In a large pot or Dutch oven with lid, sauté shallots in butter over medium heat until softened. Reduce heat to medium-low and add the cream, herbs, garlic, salt, pepper, and vegetables. Stir to combine, then cover and simmer gently until vegetables are almost cooked through but still hold their shape (al dente). Remove from heat, gently stir in the parmesan, and season to taste. Transfer to a buttered casserole dish or individual ramikins.

(If doing ahead, cover casserole or ramikins and refrigerate up to two days. Rewarm in a 350°F oven for 20-30 minutes before proceeding.)

Top with more parmesan and bake at 450°F for 20 minutes until the top has browned and the vegetables are fork tender. Let cool 10 minutes before serving. Enjoy alongside your favorite Calcareous wine.