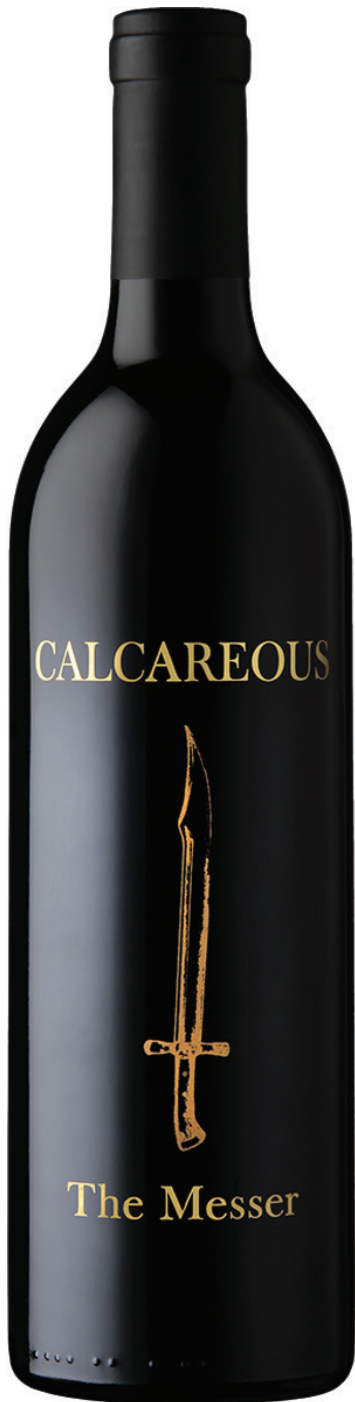




CALCAREOUS

— V I N E Y A R D —

2021 Calcareous The Messer



One of the most surprising aspects of the Calcareous Vineyard has been its ability to successfully produce a wide range of varietals. Our Estate Malbec and Cabernet Franc have always been cellar favorites, and blending the two produces a genuinely stunning expression of our site. The name Messer is in honor of our founders Lloyd and Dana, who's family name means sword in German.

Tasting Notes

Dark, inky purple in the glass while exuding classic Malbec notes of plum, leather and slight hints of cocoa. Velvety smooth upfront on the palate with juicy flavors of blackberry, cherry and slight hints of Cab Franc menthol. The mid-palate only gains in richness with perfectly round tannins and subtle oak complementing each other. Elegant acidity prevents the finish from being cloying, allowing this overall rich, weighty wine to still be a perfect food pairer.

Vineyard & Vintage

The 2021 Messer comes from Estate block 3 and 5. These are as close to "flat" as our property gets, offering richer topsoil than our chalkier blocks. This gives a bit more nutrients for vigorous growth and ample canopy to ripen these thick skinned and richly tannic Bordeaux varietals. The 2021 vintage was my favorite vintage since 2007. The wines nearly made themselves as most of the usual stresses and pressures you feel during harvest such as ripeness window, tank capacity, extreme temperature events, were completely absent. In their place was mild, long lasting windows of perfect ripeness allowing full, relaxed creative freedom to make the best possible wines you can.

Winemaking Notes

The Cab Franc and Malbec were picked the same day, thus processed and blended together for this wine. Hand picked clusters were destemmed without crushing and transferred to 4.5 ton open top concrete tanks. A mix of pump over and delestage gently extracted the juice from the berries and the lots were pressed after 14 days on skins. The combined free run and press wine was allowed to settle for 48 hours then transferred to 40% new French oak barrels for 20 months of aging.

Aging

20 months in 40% new French oak barrels

Food Pairing

Pairs perfectly with our regional favorite, the Santa Maria tri-tip sandwich: open oak fire grilled tri-tip steak and a simple fresh pico de gallo on an extra buttery toasted sourdough roll.

Technical Details

Varietals: 70% Malbec, 30% Cab Franc
Harvested: September 13, 2021
Alcohol: 15.5%
pH Level: 3.42
Sugar: 24.6 Brix
Production: 543 Cases

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Winemaker Jason
Joyce discusses the
2021 Calcareous
The Messer

