

CALCAREOUS

VINEYARD

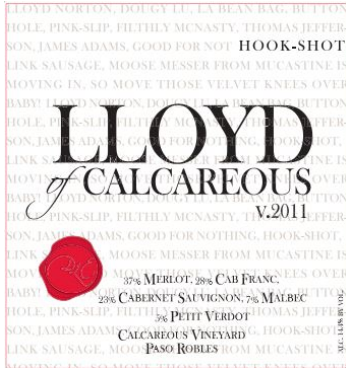


Lloyd of Calcareous

2011

HOOK-SHOT

Calcareous Vineyard – Paso Robles



Comments

Deep elegant red hues express the full extraction and amazing acidity of the wine. The nose is full of earthy spice, currant and blackberry. Ripe dark red fruit, richly dense tannins and refreshing acidity make for a surprisingly juicy palate. Toasted oak intergrates well into a powerful and lengthy finish. This is a wine begging to be paired with heavy cuts like Filet or Rib-eye.

Vineyards

The Lloyd of Calcareous showcases fruit for our Estate Bordeaux Varietals. Each vintage, this cuvee is the first to be put together, as the best lots from each of our blocks is blended together to form this signature wine. It is our goal for this wine to be the prime example of the quality of fruit produced by our home estate.

Winemaker Notes

Each of the blocks of these varietals ripens at a different time in the vineyard, thus each is

Blend	37% Merlot, 28% Cab Franc, 23% Cab Sauvignon, 7% Malbec, 5% Petit Verdot,
Harvest	September 19-November 7
Avg Brix	25.1
pH	3.35
TA	7.3 g/L%
Cooperage	10% French Cavin, 10% French Orion, 80% Neutral French
Aging	32 Months
Production	480 Cases

handled separately during harvest with blending taking place after completion of primary fermentation. This form of treatment also allows for a full sensory evaluation of the young wines before they are deemed acceptable for inclusion in the Lloyd blend. The berries are all destemmed and fermented whole without cracking, which forces each maceration to be long lasting, as it takes time for the skins to breakdown and release the juice within the berry. Bordeaux varietals demand an oxygen rich environment for fermentation, thus each lot was open top

fermented with twice daily punch-downs and delastage performed as necessary to fully realize extraction. After pressing, free-run and press fractions were evaluated for proper balance and then were combined to form a final blend for aging. Being a cooler vintage, the tannin and acid in the young wine was truly remarkable and obviously required and extended time in the cellar before bottling. The intensity of the wine itself combined with a lengthy time in barrel required only 20% new oak to help balance the mouthfeel, thus expressing the site to the fullest.