

CALCAREOUS

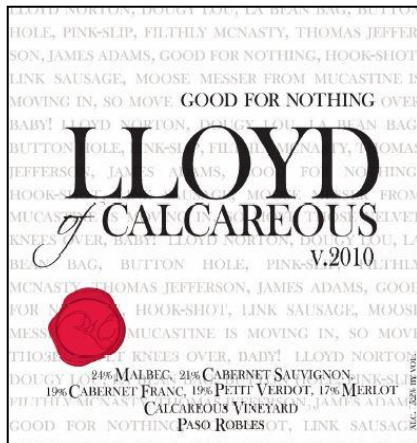
VINEYARD



Lloyd of Calcareous

2010

Calcareous Vineyard – Paso Robles



Comments

Deep purple hues from the generous amounts of Malbec and Petit Verdot show off in the glass. The nose offers ample amounts of herbal notes and chocolate. On the palate, the structure shows heavy concentration of perfectly ripe tannins that hint at an age worthy wine. The impactful French oak barrels meld wonderfully at the long finish, a wine begging to be paired with a Filet or Rib-eye steak.

Vineyards

The Lloyd of Calcareous is showcase wine 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, thus each is handled separately

Blend	24% Malbec, 21% Cab Sauv, 19% Cab Franc, 19% Petit Verdot, 17% Merlot
Harvest	September 8-November 17
TA	6.83 g/L
Alcohol	15.2%
Cooperage	20% French Taransaud, 20% French Meyrieux, 60% Neutral French
Aging	31 Months
Production	520 Cases

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 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. The Malbec spent 24 days on skins, while the Petit Verdot lasted 32 days, with the other varietals falling between these

two. Bordeaux varietals demand an oxygen rich environment for fermentation, thus each lot was open top fermented with one punch down and one pump over performed each day. After pressing, lots were evaluated for proper balance and then were combined to a final blend. The completed wine was barrel aged for 31 months with no further racking until bottling.