

CALCAREOUS

VINEYARD



The Messer

2018

Calcareous Vineyard



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 Cab 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.

Vineyards and Vintage

The 2018 Messer comes from Estate blocks 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 rich tannic Bordeaux varietals. 2018 was an ideal vintage, perfectly pairing the warm days and cool nights here at Calcareous, to produce richness of fruit balanced by structural integrity.

Winemaker Notes

The Cab Franc and Malbec were picked a couple weeks apart, thus fermented separately.

Blend	54% Malbec, 46% Cab Franc
Harvest	September 14th, October 1st
Avg. Brix	25.7
pH	3.47
Cooperage	40% Orion and Atelier French oak, 60% Neutral Barrels
Aging	22 Months
Production	600 Cases

Hand picked clusters were destemmed without crushing and transferred to 4 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 12-15 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 22 months of aging.

Tasting

Dark purple hues are matched by an immensely perfumed nose. Dried ripe cranberry and currants pair with Italian spice notes to produce an enticing upfront palate. Rich full tannins create a beautiful weight in the mid-palate that builds to a full yet succinct finish. This wine will age and develop character over the next 10-14 years. Wines of this magnitude require size and richness in their pairings and I would reach to the grill and serve with a classic west coast burger topped with bacon, avocado and smoked gouda on a brioche bun.