

February

2/17 Ben Del Giorgio

2/23 Noach Tangeras

March

3/2 Emily Smith

3/9 Kenny Taylor

3/16 Mofunk

3/23 Easton Everette

3/30 Will Brehm

April

4/6 Second Chance Lucky

4/13 Hilary Watson

4/27 The Belmores

Sips & Sounds Sundays at Calcareous

Sundays February - April | 12:30–3:30pm

There's no better way to top off your weekend. Join us for our Sips and Sounds Sunday music series to experience live music by local artists. Chef Bernard will offer a full menu of artisan lunch pairings. Calcareous wine will be available for tastings, by the glass, or by the bottle. We look forward to hosting you and your friends for relaxing Sundays this Spring.

Reservations encouraged. Scan here to book now and view our calendar of events.



Spring Small Bite Pairings!

Designed by Chef Bernard to pair perfectly with your spring wine.

Baked Brie Crostini

with warm ground pistachio

Pair with 2024 Calcareous Vin Gris Cuvee

Seared Pork Belly

with melted Manchego Cheese

Pair with 2023 Calcareous Grenache

Smoked Salmon

with dill creme fraiche

Pair with 2023 York Mountain Pinot Noir

Chocolate Cake

flourless, dusted with cocoa powder

Pair with 2023 Calcareous Zinfandel

Scan for
Recipes



CALCAREOUS

— VINEYARD —

Spring 2025



Chalk Talk

with Winemaker Jason Joyce

The differences exhibited in wines from vintage to vintage can sometimes hide deeper trends that are expressing themselves. Bottling the first red wines of 2023, I am struck by the character of older mature vines of the Calcareous Vineyard showing through. The bursting ripe fruit of the warm, dry 2020-2022 vintages somewhat overpowered the subtle changes that come year after year to vines. The wines of this 2023 vintage, with their extended time on the vine, really showcase that our Estate is no longer just a new, up and coming vineyard. It is now beginning to realize its potential, growing fruit capable of creating truly exceptional wines.

— Head Winemaker, Jason Joyce

— LET THE SOIL SPEAK —

Spring 2025 New Releases

The 2023 vintage received the most rain on record since our original plantings over 20 years ago. The increased moisture and mild conditions resulted in a longer growing season allowing the fruit to ripen and slowly develop a depth of complexity. We are excited to offer you the first taste of these wines!



2024 Vin Gris

A pale rose gold color producing aromas of cantaloupe and citrus blossoms. Upfront, this wine shows a surprising blend of bright fresh berries and medium-bodied softness. Light acidity keeps this dry rosé clean and lively towards the finish, making a perfect companion for creamy dressed spring salads, fresh entrees, or simply enjoyed as an apéritif.

Retail: \$35.00
Limestone: \$29.75
Connoisseur: \$28.00
Sommelier: \$26.25



2023 Zinfandel

Dark inky purple hues fill the glass, emanating blackberry, currants, and dark chocolate. Deeply flavored and structured throughout the palate, with generous soft tannins to balance the rich briar patch fruit. A Central Coast wine built for our culinary traditions of oak fired pizza and BBQ.

Retail: \$60.00
Limestone: \$51.00
Connoisseur: \$48.00
Sommelier: \$45.00



2023 Grenache

The cooler vintage shows in the darker extracted red color of this Grenache. Fresh red berries, mushrooms and subtle Italian herbs delight the nose. A heady mix of boysenberry, leather, and black pepper layered with tannin and acid create a framework for the complexity to shine through. The Spanish Garnacha side of this varietal shines, begging for paella.

Retail: \$65.00
Limestone: \$55.25
Connoisseur: \$52.00
Sommelier: \$48.75



2023 Pinot Noir

York Mountain

Exhibits a beautiful crimson shade in the glass. Fresh Strawberry combines with earthy fall spice and sage to form a nose full of complexity. On the palate, angular tannins frame raspberry, cherry, and black tea flavors. Bright acidity creates a medium-light bodied finish, making this the most food friendly and versatile pairing red wine we produce.

Retail: \$60.00
Limestone: \$51.00
Connoisseur: \$48.00
Sommelier: \$45.00

What's New?



Meet Frannie!

We are thrilled to introduce Frannie Brown as the newest member of our Calcareous team. Frannie is the third generation committed to continuing Lloyd and Dana's passion for crafting the finest wines our Calcareous soil allows. While Frannie is interested in all aspects of the family business, her current focus is guest communication and experience. She is looking forward to continuing to get to know you as members and forging relationships with new guests. We are excited to see the impact of her warmth, passion, and family legacy.

Tasting Room Upgrades

Exciting changes are coming to our tasting room in 2025! We're enhancing our outdoor space with a beautiful pergola that will provide relaxing shade in the summer and comforting warmth in the winter, creating the perfect setting to enjoy our wines year-round. Additionally, we are revitalizing our landscaping and upgrading our furniture to enhance the ambiance of our space. We can't wait for you to enjoy these upgrades with us. Stay tuned for more updates to come.

