

A Fresh Face for 2026 Tasting Room Refresh



As we begin our 25th Anniversary year, we have taken a moment to reflect on where we began and the landscape that has always shaped us.

When the new tasting room opened in 2009, it was designed as a welcoming expression of Paso Robles' rugged beauty. This year, for the first time since then, we refreshed the space with a simple intention: to better reflect the hills just beyond the glass.

Natural textures and lighter tones now echo the Adelaida landscape, creating a seamless connection between the estate and the experience inside. The boots that our visionary Lloyd wore as he worked the land, emersed in copper, and the hills that once oversaw the vineyard, now weathered and perfectly rusted bring the beauty of the surrounding nature inside. Thoughtful, grounded, and unmistakably Calcareous.

Join us, raise a glass, and experience this next chapter.



I will never forget my first glimpse of what is now Calcareous Vineyard—raw, rugged, steep land. Looking out I thought how can we possibly carve a road and build a winery & tasting room atop this gorgeous Vista? It wasn't an easy journey, however it's been extremely worth it. To me this anniversary marks 25 years of never giving up. Let the soil speak!

— Dana Brown, Proprietor

Inspired by our vines and the wines they produce, I have always kept a central ethos to my winemaking over the 19 years I have been at Calcareous, constantly looking to improve. This idea permeates everything we do here, — from how we treat our land to how we treat our guests. Each vintage is an opportunity to learn and decide what we can do better. Over 25 years, that has led us to growing into something far more beautiful, complex and rewarding than we could have imagined. And that is what keeps the joy and passion alive in what we do. Knowing that each year, it just keeps getting better.

— Jason Joyce, Winemaker

Join Us In
Celebrating Our 25th Anniversary

This year, we pause with full hearts to celebrate a remarkable milestone, 25 years of Calcareous Vineyard. It is a moment to reflect on a quarter century of winemaking, rooted in one of the most beautiful places in the world, Paso Robles. From the very beginning, Calcareous has been about sharing; our land, our wines, and our story, with those who appreciate the artistry of fine wine, exceptional food, and the camaraderie that comes from enjoying them together. You, as our members, are integral to our story. We are beyond grateful for your support and look forward to the opportunity to celebrate with you, and to express our sincere gratitude and appreciation. This year we will celebrate with a featured wine of the month, specialty dining pairings, exclusive dinners, and online specials for all of our members who enjoy our wines from a far and also a special experience each month on the 25th.

We will keep you posted along the way as we unveil the celebratory happenings all year long.

Scan here to see all upcoming 25th anniversary events



Join us at the Wine
Spectator's Grand Tour

April 18th - Denver
 April 25th - San Diego
 May 1st - Tampa

This Spring, we are thrilled to be included in The Grand Tour 2026 and can't wait to bring Calcareous to you. Join us as we celebrate our highly acclaimed wines and toast to our 25th Anniversary. We look forward to connecting, pouring, and celebrating with you.

Hope to see you there!
 Tickets can be purchased at grandtour.winespectator.com



2025 Vin Gris

Shows a beautiful rose gold hue while aromas of cherry, melon and lemongrass fill the glass. Upfront medium bodied softness on the palate is balanced by notes of citrus and a building of acidity that keeps the finish clean and bright. A versatile Vin Gris perfect for pairing with pasta, wood fired pizza and even spicier Asian and Latin dishes.

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



**2024 York
 Mountain Pinot Noir**

Classic pale ruby red color is unmistakably Pinot Noir. The nose is bursting with fresh raspberry and strawberry with a hint of rose petal. Mouthwatering freshness plays with mulberry, black tea and incense. Youthful and energetic through the finish, this wine should age beautifully for 6-9 years and is a perfect meal starter paired with a wide ranging charcuterie board.

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



2024 Grenache

Surprising dark maroon color indicates a more extracted and full bodied Grenache. The aromas and full bodied palate back this up with dense layers of boysenberry, plum and mocha. Hints of French oak tannin fill out a persistent finish begging for grilled lamb and roasted root vegetables. Should build in complexity for the next 8-10 years.

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



2024 Estate Syrah

Pours a quintessential Inky glass staining purple that our Estate grown Syrah produces. Embodies the full spectrum of what makes our wines express Calcareous. Bursting freshness of minerally blackberry, mouth coating cocoa, and earthy elements of white pepper. Structured to last the next 12-16 years, a statement Syrah that can only come from our vineyards and the perfect accompaniment for our regional dish, oak grilled Central Coast tri-tip.

Retail: \$70.00
 Limestone: \$59.50
 Connoisseur: \$56.00
 Sommelier: \$52.50

Sips & Sounds Sundays at Calcareous

Sundays, February - April, 12:30 - 3:30pm

This season, Sips & Sounds returns on Presidents' Day and continues through April. Join us every Sunday from 12:30 - 3:30 to experience live music from talented local artists. Our casual yet breathtaking atmosphere is the perfect place to slow down and unwind. We invite you to gather your friends and spend the afternoon enjoying live music paired with delicious seasonal plates, and a glass (or two) of your favorite wine.

Reservations are encouraged.

February

2/16 (Monday) - Sami Rouissi
 2/22 - Emily Smith



Scan To Reserve

March

3/1 - Easton Everette
 3/8 - Ben Del Giorgio
 3/15 - James Rivers
 3/22 - Noach Tangeras
 3/29 - Kenny Taylor

April

4/5 - Easter Sunday
 4/12 - Will Breman
 4/19 - The Belmores
 4/26 - Emily Smith