

Holiday Gifting

Simplify your holiday gifting this year by shopping our thoughtfully curated selection of signature wine sets. Each set is beautifully packaged with an optional personalized note to your loved one. Simply scan the QR code to browse the selection of our most cherished varietals or build your own set.



Wine Spectator

We are so proud of the recognition our wines have received over the summer and hope that you enjoy the fall wines just as much!



2023 Estate Syrah
93 pts Wine Spectator

2022 Devil's Canyon Syrah
91 pts Wine Spectator

2023 Très Violet
95 pts Wine Spectator

2022 Reserve Grenache
94 pts Wine Spectator

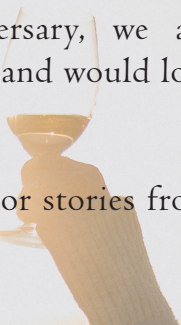
2023 Grenache
92 pts Wine Spectator

Join us in celebrating our 25th anniversary



In preparation for our 25th Anniversary, we are reflecting on the history of Calcareous and would love to hear from you!

Submit one of your favorite memories or stories from being a part of our Wine Club Family!



CALCAREOUS

— VINEYARD —

HARVEST
2025



Chalk Talk

The Meaning behind Vintage

Traditionally, I have always thought of the vintage as the story of the 4 seasons. The dormancy and rainfall of winter, the bud break, flowering, and fruit set of spring. Summer growth and development all lead to the ripening and harvest work of fall. The unique character of the wine created was an encapsulation of all these elements, and that is why we put a year on the bottle.

Recently, as time has passed here at Calcareous, it has become obvious that vintage is much more complicated and far-reaching than that. It is not just a single cycle, but part of a larger history. The age and the vines, the multi-year trends, or wetter or drier winters and cooler and warmer springs. Layer upon layer is added each year, and it is the explanation for why the wine we make here continues to grow in complexity and depth, why each passing vintage becomes my favorite ever.

— Winemaker, Jason Joyce

— LET THE SOIL SPEAK —



Meet Kerry!

Meet Kerry, our Wine Club Coordinator! Familiar to many of you already, Kerry brings four years of experience in the Paso Robles wine industry, over a decade in hospitality overseas, and a degree in Public Relations. She has built her career on creating exceptional guest experiences, fostering lasting relationships, and ensuring wine club members feel valued and connected. Since joining our team in March, Kerry has been an extremely vital addition. She looks forward to meeting more members in the tasting room and at future wine club events!

Fall 2025 New Releases

The 2023 vintage was cooler than average with decent winter rainfall, leading to healthy vines and fruit slowly ripening to perfection. The unhurried nature of the harvest allowed for decisions based on best expressing our Estate fruit. These are the winemaker's favorite vintages, full of all the complexity and aging potential that really showcase the vineyard's true character. Introducing the 2024 Lily Blanc, 2023 Moose, 2023 Estate Cabernet Sauvignon, and 2023 Messer. We are grateful for the opportunity to share these wines with you, as club members!



2024 Lily Blanc

55% Grenache Blanc, 35% Roussanne, 10% Picpoul

Appears a beautiful pale white gold color while exuding rich aromas of honeydew melon and wet gravel. The Roussanne shows immediately upfront with pleasing richness. The Grenache Blanc and Picpoul Blanc balance this with ample bright acidity bringing focus to white peach and slight tropical character. A food pairing dream, as this Lily works with a wide range of flavors and textures, from summer salads, to fish and lamb and even spicy Thai.

Retail: \$45.00
Limestone: \$38.25
Connoisseur: \$36.00
Sommelier: \$33.75



2023 Moose

78% Syrah, 22% Petit Verdot

Appears deep violet in color while ripe blueberry and cream fill the nose. Upfront ripened black cherry and cacao are balanced by refreshing mid-palate acidity. The finish brings back blackberry jam paired with textbook meaty West Paso Robles Syrah notes. A perfectly balanced finish allows this robust wine to pair beautifully with braised short ribs. The ample addition of Petit Verdot should help this Syrah age for 12+ years easily.

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



2023 Estate Cabernet Sauvignon

Appears opaque, magenta in the glass, showcasing good extraction. Powerfully bright upfront, mingling with earthy black fruit and dark chocolate, all shaped around a graceful tannic core. A hint of toasted French Oak frames a classic Cabernet finish that balances power and freshness, allowing pairings from grilled salmon and vegetables to your favorite cut of steak. This bottling, while drinking well now, should evolve gracefully over the next 14+ years.

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



2023 Messer

59% Malbec, 41% Cabernet Franc

The dark, inky purple color is perfectly matched by rich aromas of blackberry compote, tobacco leaf, and subtle toasted oak. Surprising brightness upfront is quickly countered by soft, mouth-coating tannins supplying black currants and a gravelly minerality. The Cab Franc keeps the finish brighter and cleaner than expected, an absolutely perfect wine for Carolina-style BBQ. This wine should grow in complexity and drink well for 10-12 years.

Retail: \$75.00
Limestone: \$63.75
Connoisseur: \$60.00
Sommelier: \$56.25



Harvest Tours | Mid-September through October

In addition to your tasting experience during the harvest season we are offering you a guided tour of our cellar, led by a member of our winemaking team. You will get a real-time look at the harvest process and learn about the work that goes into each vintage.

Fall Pick Up Party | September 21st 11am - 5pm

Our Annual Fall Pick Up Party will be the highlight of the harvest season! We invite you to taste through the fall wines, savor a delicious BBQ feast curated by our Executive Chef, and experience live music by Jon Ranger.

Yoga for a Cause | October 12th 8am - 10am

We are thrilled to announce our annual Yoga for a Cause event in recognition of Breast Cancer Awareness Month. We are partnering with Cancer Support Community SLO and Dharma Yoga Loft to host a gentle flow yoga class overlooking our patio, followed by brunch and wine. The money raised from ticket sales will be matched by Calcareous and donated to CSCSLO!

Visit our website for more information on all of our events!