

# Wine Down Wednesday at Calcareous

June - August | Wednesdays | 5:00–7:30pm

Wine Down Wednesdays are back this summer at Calcareous! Join us after hours each week to soak in warm summer evenings, breathtaking views, and live music from local artists. Our famous hand tossed wood-fired pizzas and fresh salads are available for purchase along with your favorite Calcareous wines by the glass or bottle. Reserve your spot now. We hope you'll join us all summer long!



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

## Save The Date

Join us for our member pickup parties!

Fall: 9.21.25 | Winter: 12.7.25

## The Reasoned Fight:

A note on sustainability

"We have had a slow and methodical approach of turning over to organic farming practices since I signed on in 2019. I've seen Jason and the vineyard team implement new processes over the years and become more in tune with what the vineyards needed out of us, which, in return, provided us with exceptional fruit.

We were never far off the mark from being 100% organic in practice, but I found a French term that described our process best, "La Lutte Raisonnee", meaning "The Reasoned Fight". Conscientiously practiced, lutte raisonnee can be very close to organic practices. Still, after talking to other growers in the area I found that we were much closer than I had thought to becoming an organic vineyard.

This year marks our beginning in becoming a certified organic vineyard which is an exciting new venture for us. Our motto "Let the Soil Speak" should resonate with this undertaking and we look forward to the future of our wine and vineyard practices."

- Assistant Winemaker, Brian Perry



## June

6/4 Killer Dueling Pianos  
6/11 Emily Smith  
6/18 Kenny Taylor  
6/25 Jon Ranger

## July

7/2 Joy Bonner & Adam Levine  
7/9 DeJa-Vu  
7/16 Will Breman  
7/23 Ben Del Giorgio  
7/30 Second Chance Lucky

## August

8/6 Hilary Watson  
8/13 The Heavy Cats  
8/28 Jon Ranger  
8/27 ECHO

# CALCAREOUS

— VINEYARD —

Summer 2025



When I started as winemaker at Calcareous, my first priority was learning to make wine that is unique and specific to this place. One technique I used to achieve this was purposely avoiding tasting similar varietal wines from different producers, instead concentrating only on what our vineyards produced. Once I felt my voice as a winemaker was in harmony with the fruit from our estate, I gained the confidence to learn from great wines of the world without the fear of being overly influenced. This culminated last year in hosting a group of club members on a multi week exploration of France's Rhone region and tasting at some of my favorite Estates.

What I found that impressed me the most were blended wines made not by the vintner, but by the terroir. The vineyards were not planted as they are here in California as single varietal monoliths, but randomly planted fields of multiple varietals. The blending is achieved in the field, creating a pure expression of the land in the bottle. This is an idea I had intuitively come to when planting a 2.4 acre block of Grenache interplanted with small amounts of Syrah and Mourvèdre in 2014. This fruit is used solely in one of my personal favorite wines we produce, our Reserve Grenache.

This year we are expanding this idea with 7 new acres of Grenache, Syrah, White Rhones and Petit Verdot all interplanted with blending varietals. All in the spirit of making singular wines from what we feel is one of the great vineyard sites in the world, the Calcareous Vineyard.

— Winemaker, Jason Joyce

— LET THE SOIL SPEAK —



# Summer 2025 New Releases

The 2023 Vintage was marked by above average rainfall and overall cooler and milder conditions. This led to a later and longer ripening period, producing wines emphasizing complexity and minerality. These conditions allowed the fruit to develop vibrant aromatics and a refined structure, highlighting the distinct character of each varietal. We are excited for you to enjoy your early access! Introducing the 2024 Viognier, 2023 Tr s Violet, 2023 Estate Syrah, and 2023 Reserve Grenache. We are grateful for the opportunity to share these wines with you, as club members!



## Meet Rusty

Meet Rusty, our beloved winery pup! Whether he's greeting guests in the tasting room, helping his Dad, Jason, in the cellar, or keeping a watchful eye on the vineyard, Rusty takes his job very seriously (especially when treats are involved). Next time you visit for your complimentary member tasting, be sure to give him plenty of pets and scratches!



### 2024 Viognier

Fermented and aged in a combination of concrete egg and 500L puncheons for seven months. Aromas of stone fruit and citrus blossom lead to a bright, zesty palate layered with subtle tropical notes. A weightier honeysuckle character brings texture and richness to the finish, creating a beautifully balanced white with freshness and finesse. Its vibrant acidity and floral lift make it a natural pairing with grilled salmon, chicken, or citrus-dressed salads.

**Retail:** \$42.00  
**Limestone:** \$35.70  
**Connoisseur:** \$33.60  
**Sommelier:** \$31.50



### 2023 Tr s Violet

Exhibits a beautiful deep crimson red in the glass. The nose is full of fig, cola nut and hints of mocha. Mourv dre and Grenache dominate the upfront palate showing bright raspberry, plum, and gamey leather. Syrah fills out the middle and end with earthy tannins and weighty blackberry fruit notes. Wonderful juicy acidity keeps the wine tasting and feeling fresh, leading to a generous finish that begs for wood-fired pizza, duck or lamb dishes.

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



### 2023 Estate Syrah

Dark purple in color, this Syrah opens with earthy aromas of blueberry, cacao, and worn leather. The palate is vibrant yet structured, with bright entry tones that transition seamlessly into bold tannins and concentrated fruit. Notes of brambleberry, black pepper, and graphite add complexity and nuance. Despite its richness, the wine remains poised and energetic, delivering power without heaviness. A versatile red that shines with grilled meats, vegetables, or mushroom-forward dishes.

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



### 2023 Res. Grenache

Showing a deeper crimson than our typical Grenache, this wine hints at its concentration and intensity. The nose bursts with ripe strawberry and raspberry alongside herbal and savory tones of dried herbs and grapefruit zest. The palate is full and textured, thanks to well-integrated tannins and a slightly weightier mouthfeel. Layered and expressive, it's a food-friendly wine perfect alongside multi-course meals, charcuterie boards, or roasted vegetable dishes.

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

## In this Release:

**Limestone Release** (3 bottles at 15% off) – **Mixed:** (1) Viognier, (1) Tr s Violet, (1) Estate Syrah | **Reds Only:** (1) Tr s Violet, (1) Estate Syrah, (1) Res. Grenache | **White Only:** (2) Viognier (1) Vin Gris  
**Connoisseur Release** (6 bottles at 20% off) – **Mixed:** (2) Viognier, (2) Tr s Violet, (2) Estate Syrah | **Reds Only:** (2) Tr s Violet, (2) Estate Syrah, (2) Res. Grenache | **White Only:** (4) Viognier (2) Vin Gris  
**Sommelier Release** (12 bottles at 25% off) – **Mixed:** (3) Viognier, (3) Tr s Violet, (3) Estate Syrah, (3) Res. Grenache | **Reds Only:** (4) Tr s Violet, (4) Estate Syrah, (4) Res. Grenache | **White Only:** (8) Viognier, (4) Vin Gris

## Exclusive Library Access

One of the most valuable perks of being a club member is the ability to purchase from our exclusive library collection. These limited wines are carefully cellared, beautifully aged, and reserved just for you. It's a rare opportunity to revisit past vintages of your favorites and experience how they've evolved over time. Next time you visit the tasting room or customize your club shipment, be sure to ask about our private library selection and take advantage of this special benefit available only to our members.



## Tres Violet Dinner | 6.7.25

Another amazing way to experience the beauty of our library offerings is by joining us for our **Tres Violet Dinner**! This special, members-exclusive, evening will showcase carefully selected past vintages of our beloved Tres Violet, paired with a curated menu to highlight each wine's character and evolution. It's the perfect opportunity to taste the history of this wine, connect with fellow members, and enjoy an unforgettable night celebrating the depth and aging potential of our flagship blend. Give us a call to secure your tickets now!

