Chef Richard Wirz Curated

This holiday season, I'm pleased to share this imported Italian balsamic vinegar, personally selected for its exceptional quality and versatility. I've also put together a few of my favorite recipes for you to try, perfectly paired with your Calcareous Wine Club selections.
I hope these recipes inspire you to enjoy great food, wonderful wine, and memorable moments around the table with family and friends.
Wishing you a wonderful holiday season!

XXV
CALCAREOUS
VINEYARD

ENJOY YOUR WINTER GIFT

FROM CALCAREOUS



Balsamic Honey Vinaigrette

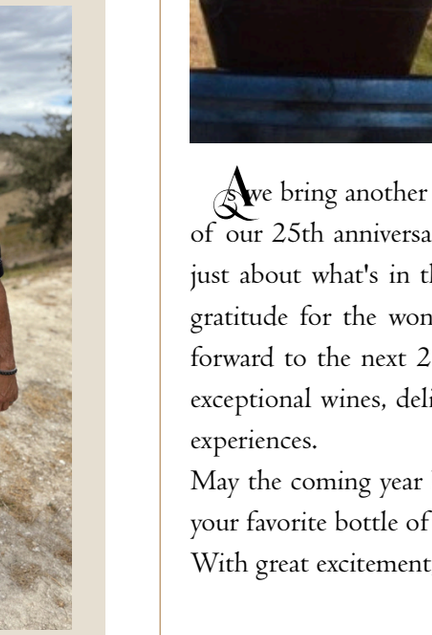
8.5 oz balsamic, ¼ cup olive oil, Tbsp honey, Tbsp Dijon mustard, tsp minced garlic, salt and pepper, whisk all the ingredients until emulsified

Balsamic Marinade

For beef, chicken, or fish.
8.5 oz balsamic vinegar, ¼ cup olive oil, I Tbsp chopped garlic, I Tbsp chopped shallots, salt and pepper.

Balsamic Reduction

In a sauce pan reduce on medium 8.5 oz balsamic vinegar and 2 Tbsp sugar until foam appears on the top. Remove from stove and let cool.



Chef Richard Wirz, Executive Chef
Calcareous Vineyard



As we bring another year to a close, I am reflecting with a full heart on the conclusion of our 25th anniversary celebration. Looking back, I'm reminded that great wine isn't just about what's in the glass. It's about the people we share it with. I am filled with gratitude for the wonderful people who have been part of our journey. As we look forward to the next 25 years, our commitment remains stronger than ever to crafting exceptional wines, delivering outstanding personalized service, and creating memorable experiences.

May the coming year bring you good health, happiness, and plenty of reasons to open your favorite bottle of Calcareous and share it with those you love.

With great excitement, let's raise a glass and toast to the next 25 years! Cheers!

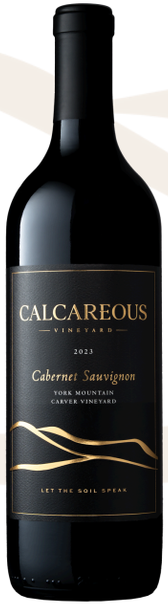
Dave Brown



2025 Chardonnay

Shows a delicate white gold in the glass while emanating aromas of ocean sprayed lemon lime and tropical pineapple. The upfront palate contrasts richness with bright acidity while showcasing yellow apple and cantaloupe. The barrel fermentation and lees ageing shows near the finish, adding structure and notes of fresh baked brioche. This bottle served with grilled salmon over a creamy risotto would be perfection.

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



2024 York Mountain Cabernet

A deep plum purple color is matched by a bouquet of dried dark currants and black cherries. A classically building York Mountain Cabernet that begins with juicy boysenberry jam evolving into leather and cast iron. The finish remains clean and fresh, making this the ideal wine for the showstopping reverse seared tomahawk dinner you've wanted to host.

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



2024 Lloyd

35% Merlot, 26% Malbec, 19% Cabernet Sauvignon, 12% Cab Franc, 8% Petit Verdot

Fills the glass with a dark purple ruby hue and notes of brambleberry and graphite. Elegantly structured upfront, framing flavors of blackberry, fig and dried herbs de Provence. Finely hewn tannins build in the mid palate but maintain a fresh and balanced feel. A complex wine for a nuanced dish such as herb roasted lamb with mushrooms and truffles.

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



2024 Devil's Canyon Syrah

A classic inky purple Calcareous Syrah color is matched with a nose full of blueberry, pomegranate and subtle smoked meat. Initial mouth coating richness is framed by stunning fine-grained tannins with flavors of dark cassis and blackberry compote. French oak aging helps build a sizeable finish that begs for braised short rib over fresh gnocchi.

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

WE'D LOVE TO WELCOME YOU TO OUR SIGNATURE CABERNET CLUB!



As part of our Calcareous Wine Club family, we want to make sure to welcome you to enjoy one of the most exclusive wines in our collection. Our Signature Cabernet Club is an exclusive offering for our current Wine Club members, featuring a guaranteed six-bottle allocation of our limited-production Signature Cabernet Sauvignon each January, along with 25% off all wine purchases, regardless of club level.
With only 95 cases produced each year, we have just a handful of memberships available. We would love to save a place for you! If this sounds like something you would enjoy, please reach out to our Wine Club Team before January. We'd be delighted to share more details and help you become part of this special club.

Inquire with Wine Club at 805-239-0289 or
email wineclub@calcareous.com

The 2026 harvest will be remembered as one of the most unique and interesting ones I have ever experienced. An unusually warm and dry late winter led to picking Estate Chardonnay in late July, our first ever pick in July. From there, the variance from the typical rhythms of harvest continued. Late ripening varietals like Cabernet Sauvignon and Mourvèdre came in earlier than usual, while early varieties like Grenache and Syrah took their time. This being the case, we were able to ferment the core of our flagship Tres Violet as a single lot, picking Syrah, Grenache and Mourvèdre on the same day for the first time ever. It is not all good news, as the dry conditions led to some very low yields. The quality and intensity of the wines though is astounding, but due to small quantities, many of the 2026 bottlings may be Wine Club Only releases. I would personally like to thank you for being a member, your support is so greatly appreciated. Putting you first in line to experience these wines then, is a way I can pay it back to you.

Jason Joyce, Calcareous Winemaker

Check out our Library Vintages available only to wine club members



HARVEST 2026

