

Fall 2024

# CALCAREOUS

— VINEYARD —



## Chalk Talk

with Winemaker Jason Joyce

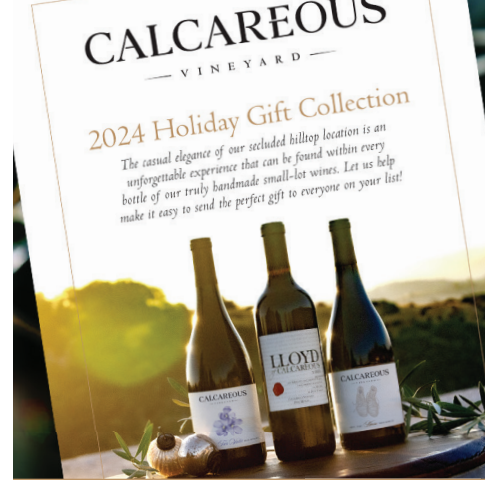
Our fall wine release always coincides with the start of harvest. It is the perfect moment to reflect upon wines that were made a couple years ago and prepare for the wines about to be made. The growing season of 2024 has been marked by a cool wet winter, a mild spring, and rather intense heat during summer. The first two acts created healthy vines with a large amount of crop. The third act brought sun-kissed richness to all that fruit. I can't think of a previous vintage that matches this pattern. This is to me the most exciting way to enter harvest, something new, something different. An expression of the Calcareous Vineyard we haven't been able to show before. This is an essential validation of why I love winemaking, and love wine. At its core is variability, a demand to push you out of your patterns and see the world anew. My answer when asked "What was your favorite vintage?", is and will always be, "The next one!"

— Head Winemaker, Jason Joyce

— LET THE SOIL SPEAK —

# Fall 2024 New Releases

With harvest in full swing, each hand-gathered cluster reminds us of the dedication and care that goes into every bottle we produce. We invite you to experience the fruits of our labor with our newest releases: the 2023 Lily Blanc, 2022 Estate Cabernet Sauvignon, 2022 Moose, and 2022 Messer. Each of these wines captures the essence of that journey from vineyard to bottle, and from harvest to your table. We're proud to present these club-exclusive pre-release wines as our way of saying thank you for your continued support.



# Pre-Holiday Specials

Our wine club members take pride in giving the gift of Calcareous during the holidays, and we couldn't be more grateful. We are truly honored to find our way into the hands of your colleagues, clients, friends, and family.

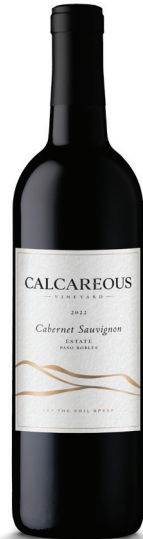
This year, included with your fall club wines is a sneak peek at our 2024 Holiday Gift Collection. We hope you'll check it out! Some of these gift sets include wines with extremely limited inventory, so many are expected to sell out well before the holiday season arrives. With \$15 SHIPPING on fall gift-pack orders, we encourage you to plan ahead. Order now to secure your selections, and we will happily cellar the bottles until your desired ship date, so there's no reason to wait. Let us know how we can help!



## 2023 Lily Blanc

A slight white gold hue and nose full of honeysuckle, lemon zest and spring flowers. Upfront, the aromas of nectarines, peaches and ripe cantaloupe as the mid palate excites, bouncing between creamy and tart, light and full bodied. This all encompassing nature creates a perfect food pairing wine whose best match would perhaps be an equally complex seafood paella.

Retail: \$45  
Limestone: \$38.25  
Connoisseur: \$36.00  
Sommelier: \$33.75



## 2022 Estate Cabernet Sauvignon

Exudes rich notes of ripe blackberry, baking spices and pencil shavings, with a palate full of dried Bing cherries, saddle leather and grilled meat. Silky, rich tannins combine with hints of French oak to create a lingering finish that doesn't overpower. This is a Cab to reignite Thomas Keller's burger-and-wine ambitions... and ours, too!

Retail: \$60  
Limestone: \$51.00  
Connoisseur: \$48.00  
Sommelier: \$45.00



## 2022 Moose

Classic Calcareous Syrah nose of dark berries, cacao, and earthy soil. The weight of that nose leads to blackberry and tobacco framed by grippy tannins. A full and plush mouthfeel with an overall sense of power creates the unmistakable impression of a Calcareous Moose wine. This is a wine that needs to face off with the small end cut of prime rib, slow roasted for maximum sophistication.

Retail: \$65  
Limestone: \$55.25  
Connoisseur: \$52.00  
Sommelier: \$48.75



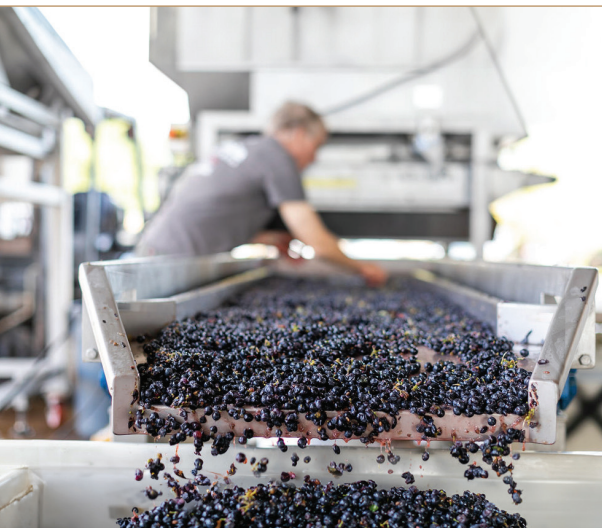
## 2022 The Messer

Darkly opaque red, with aromas of salt water caramel, plums and cola nuts with a dusting of dark chocolate. Boysenberry and black cherry, along with dashes of vanilla and peppercorn mingle in the upfront palate. Firm, chewy tannins frame a finish that lingers both aromatically and on the palate. Our Messer is always best paired with the grill, matching up beautifully with barbecued beef ribs or smoked skewers of fall vegetables.

Retail: \$75  
Limestone: \$63.75  
Connoisseur: \$60.00  
Sommelier: \$56.25

## In this Release:

Limestone Release (3 bottles at 15% off) – Mixed: (1) Lily Blanc, (1) Estate Cab. Sauv., (1) Moose | Reds Only: (1) Estate Cab. Sauv., (1) Moose, (1) Messer | White Only: (2) Lily Blanc, (1) Viognier  
Connoisseur Release (6 bottles at 20% off) – Mixed: (2) Lily Blanc, (2) Estate Cab. Sauv., (2) Moose | Reds Only: (2) Estate Cab. Sauv., (2) Moose, (2) Messer | White Only: (4) Lily Blanc, (2) Viognier  
Sommelier Release (12 bottles at 25% off) – Mixed: (3) Lily Blanc, (3) Estate Cab. Sauv., (3) Moose, (3) Messer | Reds Only: (4) Estate Cab. Sauv., (4) Moose, (4) Messer | White Only: (8) Lily Blanc, (4) Viognier



# Harvest at Calcareous You Are Invited!

This fall, we're opening our crush pad to our club members! From now until the end of October, our winemaking team will be offering weekday tours, giving you an up-close and personal look at harvest as it's happening. You'll see different varietals arriving fresh from the vineyard and get a behind-the-scenes look at how we transform them into our wines. We'll personally walk you through the process, sharing insights and answering your questions along the way. Visit our Reservations page on our website and book your "Harvest Experience" to join us.

# Meet Your Wine Club Team

Ever wish you could put a face to a name? We understand!

We love engaging with our wonderful wine club members, whether it's chatting on the phone, exchanging emails, or meeting you in person here at the winery. The next time you have questions, need assistance with an order, or are making plans to visit, we just wanted you to know exactly who's on the other end. We look forward to connecting with you soon!



Wine club manager, Meaghan Mott (right) with wine club assistant, Madison Gabbert (left)

# Wine Club Member Exclusive Special Invitations

*As a valued wine club member, you have exclusive access to two of our most coveted releases. We want to make sure you're aware of these unique opportunities to fully enjoy your membership benefits. Don't miss out—your passion inspires us, and we're grateful to have you in our Calcareous family.*



## Vinum Demere

This summer, we offered Vinum Demere as a club-exclusive allocation for the first time, setting aside a limited number of bottles for members who wished to secure them. Featuring a distinctive blend of 57% Block 20 Malbec and 43% Block 17 Cabernet Sauvignon, this exclusive offering celebrates the finest expression of our vineyard for the 2020 vintage. Bottled as a special bonus for our discerning members, only 50 cases were produced, and there is now very little left.

If you missed out and would like to request access, please contact your wine club team.

## Signature Cabernet Sauvignon

Our Signature Cabernet Sauvignon is offered annually as a premium 6-bottle set exclusively for club members who choose to join this supplemental club. This truly handcrafted wine, aged for 32 months in new French oak, showcases the best of our vineyard and cellar, making it a standout for any collection. This release is perfect for true Cabernet enthusiasts.

To join the Signature Cabernet Club and secure your access to the January 2025 release, apply online at [www.calcareous.com/sigcab](http://www.calcareous.com/sigcab) or contact your wine club team for assistance.



Calcareous Wine Club Support

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805.239.0289



SAVE THE DATE

## Wine Club Winter Party

Sunday, December 8