

Summer 2024

CALCAREOUS

— VINEYARD —



After a cold, wet spring the vineyard is alive and blooming with new growth as summer approaches. While this new vintage flourishes we recognize another evolution at Calcareous. We have put time and effort towards refreshing our labels in a way that emphasizes the hills of our vineyard. The limestone slopes and varied sun exposure define the excellent wines that you know and love. Recognizing the importance of place is an idea that was instilled in me by my dear father. He often reminded me to never get rid of the hills on our label.

I invite you to visit us at Calcareous this summer, not just to enjoy our wine, food, and events, but to experience the hills that are replicated throughout our property. “Come for the wine, stay for the view”. This summer’s selection of wines are among my favorites. I hope you enjoy them as much as I do. Viognier: crisp and refreshing for summer; Très Violet: a beautiful and elegant wine named after my daughter; Syrah: earthy, gritty, and previously rated #16 wine in the world by Wine Spectator; Reserve Grenache: intense and perfect for summer barbeques.

As always, I thank you for supporting Calcareous Vineyard. Your membership is greatly appreciated.

Owner

Summer 2024 New Releases

The 2022 vintage was the earliest on record for Calcareous. The quick ripening produced fruit with clean, fresh notes, and more traditional, elegant expressions of these varietals. 2022 was also marked as a vintage with extremely low yield. Fewer cases were produced than in past years, so as we begin releasing 2022 wines, please know that these Calcareous favorites will sell out more quickly than usual. We hope you enjoy your early access! Introducing the 2023 Viognier, 2022 Très Violet, 2022 Estate Syrah, and 2022 Reserve Grenache. We are grateful for the opportunity to share these wines with you, our club members!



Dogs of Calcareous

Do you have canine companions enjoying Calcareous with you? If you've brought your dogs with you up here for wine tasting, or if they're by your side while you're opening a bottle of Calcareous at home, we hope you'll think to take some photos! If you haven't already, post them to social and tag #dogsofcalcareous. We want to see and share!



2023 Viognier

Pale white gold in the glass with an exuberant nose full of bright citrus and stone fruit. Upfront palate is surprisingly rich with honeydew and cantaloupe notes. Mid-palate acidity with a hint of grapefruit keeps this wine fresh and clean through its minerally finish. An ideal wine for spring pasta primavera or wood fired pizza filled with finds from your summer garden.

Retail: \$42
Limestone: \$35.70
Connoisseur: \$33.60
Sommelier: \$31.50



2022 Très Violet

37% Grenache, 32% Syrah, 31% Mourvèdre
The Syrah in this blend shows in the deep color and rich aromatics. Upfront, this wine bursts with blackberry and raspberry, playing off darker hints of cacao and coffee. The round, smooth tannic structure, clearly formed from sharper beginnings, makes for a rich finish that's fresh and clean. A true pairing wine.

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



2022 Estate Syrah

Opaque eggplant purple paired with a nose full of blackberry jam, plum and smoked meat indicates a through and through Syrah. On the palate, the rich tannic structure overlays bramble berry and black pepper bacon. Simultaneously a massively extracted showstopper, and light, spicy food wine, this natural crowd pleaser pairs with main courses ranging from grilled salmon to beef Wellington.

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



2022 Reserve Grenache

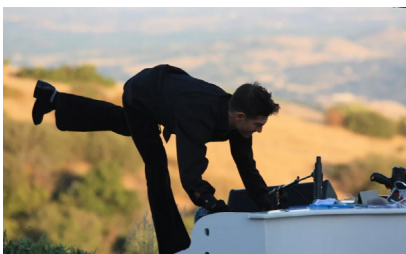
A proper elegant magenta hue frames classic Grenache red berry fruit, cinnamon, and Italian herbs. Upfront, light, spicy tannins grow in depth and structure towards the mid-palate. Strawberry and cola nut combine with hints of toasted oak providing immense depth while staying light and fresh. A favorite pairing for Thai and Indian flavors.

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

In This Release:

Limestone Release (3 bottles at 15% off) - Mixed: (1) Viognier, (1) Très Violet, (1) Estate Syrah | Reds Only: (1) Très 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) Très Violet, (2) Estate Syrah | Reds Only: (2) Très 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) Très Violet, (3) Estate Syrah, (3) Res. Grenache | Reds Only: (4) Très Violet, (4) Estate Syrah, (4) Res. Grenache | White Only: (8) Viognier, (4) Vin Gris

Summer at Calcareous



Join us for our first Wine Down Wednesday of the 2024 season featuring the insanely talented Killer Dueling Pianos. See the back cover for a full list of WDW events.



Indulge in a sunset winery dinner, then relax under our wide-open skies as the stars take center stage. Friday, August 2nd. Get your tickets today!



Looking for more on your next visit? Reserve our Premier Hilltop Wine Tasting & Lunch. Available Fidays and Saturdays, June through September.



Save the Date: Sunday, September 22! We invite our Wine Club Members to the Fall Pickup Party in celebration of harvest at Calcareous. More details coming soon.

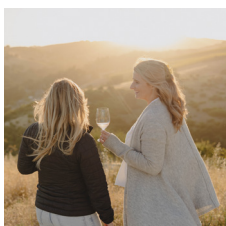
Wine Down this Summer with Calcareous

Wednesdays June-August | 5:00–7:30pm

Wine Down Wednesdays are back this summer at Calcareous! Join us after hours each week to soak in our 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. Reservations are required. We hope you'll join us all summer long!



Make a reservation today!
Scan here to view our full
calendar of events.



JUNE

6/5 Killer Dueling Pianos
6/12 Jon Ranger
6/19 Lorin Radis
6/26 Julie Beaver

JULY

7/3 Joy Bonner & Adam Lavine
7/10 The Belmores
7/17 Noach Tangeras
7/24 Will Breman
7/31 Emily Smith

AUGUST

8/7 Sami Rouissi
8/14 Ben Del Giorgio
8/21 Rag Tag Band
8/28 Unfinished Business

Calcareous Moose Pizza

Pair with 2022 Calcareous Estate Syrah

Owner Dana Brown shares her family's recipe for what has become an all-time favorite at Calcareous. We hope you'll join us up here at the vineyard this summer as we fire up our pizza oven for Wine Down Wednesdays where we'll be serving our famous wood-fired pizzas. Or with this recipe, you can now make this signature combo at home anytime you like.

Ingredients

Pizza Dough
Moose Pizza Sauce
Mozzarella Cheese, shredded
Pepperoni
Italian Sausage, browned in skillet
Green Bell Pepper, chopped
Onion, chopped

Instructions

Preheat oven and pizza stone to 500 degrees. Roll pizza dough to about 10 inches across and 1/8 inch thick, then crimp the edges to form a rim. Spread pizza sauce all over then sprinkle with mozzarella. Top with remaining ingredients. Bake on pizza stone until the crust is lightly browned and filling is bubbling hot.



Moose Pizza Sauce

1 cup Finely Chopped Onion
1 Tbsp Finely Chopped Garlic
4 cups chopped Italian Plum Tomatoes
6 oz Tomato Paste
1 Tbsp Dried Oregano
1 tsp Dried Basil
1 Bay Leaf
1½ tsp Salt & Freshly Ground Pepper

Sauté onions in 3 tablespoons olive oil about 7-8 minutes until translucent. Add garlic and cook 1-2 minutes more, stirring constantly, careful to avoid browning. Stir in remaining ingredients and simmer for 1 hour.