

CALCAREOUS

— VINEYARD —



2022 Calcareous Messer



Forged by the Messer family, Calcareous Vineyard and its unique terroir excel with a surprising range of varietals, including our blending favorites Malbec and Cabernet Franc. Named after a 14th-century sword and meaning “knife” in German, this wine honors the Messer legacy, embodying all the balance, strength, and elegance of a perfectly wrought blade.

Tasting Notes

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.

Vineyard & Vintage

The Cab Franc and Malbec for this blend both come from our Estate Calcareous Vineyard. We have 2 blocks of each varietal, blocks 3 and 5 planted in 2002, and blocks 20 and 22 planted in 2018. By using 4 separate sources for fruit, this blend of 2 varietals becomes even more complex and nuanced. The older blocks are mature and producing fruit with spice and structure, while the newer blocks supply plenty of fresh fruit and bright acidity.

The 2022 Vintage was the earliest on record as these varietals, usually picked in October, were all off the vine by the middle of September. This early ripening produced fruit that was full of ripened, sun kissed flavors yet still maintained young tannins in the skins. This rare combination makes the 2022 vintage extremely unique in its flavor profile, and looks to be one of the better vintages on record as far as a peak quality goes.

Winemaking Notes

The Cab Franc and Malbec were picked the same day, thus processed and blended together for this wine. Hand picked clusters were destemmed without crushing and transferred to 4.5 ton open top concrete tanks. A mix of pump over and delestage gently extracted the juice from the berries and the lots were pressed after 8-9 days on skins. The combined free run and press wine was allowed to settle for 48 hours then transferred to 40% new French oak barrels for 20 months of aging.

Aging

20 months in 40% new French oak barrels

Technical Details

Varietals: 70% Malbec, 30% Cabernet Franc
Alcohol: 15.1%
pH Level: 3.48
Production: 550 Cases Produced