

Fall 2023

WINE CLUB NEWSLETTER

Greetings Wine Club Members,

As you read this, we are eagerly awaiting the start of our 2023 harvest season – we are three to four weeks behind normal due to all the rain and cooler growing season last winter, but no complaints from us! The vines are in a good place with no threat of fires to date, and some nice heat-driven days are on the horizon. Once harvest begins, we will be busy assessing fruit maturity in the vineyard, scheduling picks, processing grapes, inoculating with yeast, managing ferments, running lab analysis, tasting ferments, pressing off wines, barreling down wines, making our initial lot grading assessments, and cleaning. It is our busiest and favorite time of year when we perform the most critical step in our winemaking journey, and I love every minute of this creative process.

I am excited to share the following two wines with you, perfect for welcoming fall. Our 2021 Courtney Chardonnay from Sta. Rita Hills is named after our proprietor, Bill Foley's daughter, Courtney. A portion of this Chardonnay was fermented and aged in an egg-shaped concrete vessel. The unique vessel shape allows a circular movement to occur in the wine during active fermentation, giving it extra battonage (lees stirring character) which helps achieve a smooth and creamy mouthfeel in the wine. The vessel is a unique stylistic choice that has no oak impact, helps retain fresh aromatics but also breathes like a barrel without imparting oak-like characteristics, adding only complexity and depth to the wine with subtle hints of brioche and hazelnut. This lighter, Chablis-inspired Chardonnay is delicious paired with fresh oysters or your favorite Thanksgiving dinner amuse bouche.

The second wine is the 2021 Lindsay Pinot Noir from Sta. Rita Hills. Named for Bill Foley's other daughter, Lindsay, this wine is vibrant, modern, approachable, and fruit driven. The fruit comes from a beautiful south-facing hillside that climbs from 500 to 800 feet above sea level. The fruit is sorted in the vineyard, then carefully processed at the winery to keep berries intact before transferring to stainless steel tanks. The fruit is cold soaked for 4 days and then fermented in open top bins with regular punch downs to extract maximum color and flavor. The Pinot Noir is then pressed off and transferred to barrels and aged for 18 months. This bright, light-bodied wine is a holiday favorite with festive roasted turkey or appetizer cheeses like Brie, Camembert, or Chevre.

Harvest season is a great time to visit our charming, picturesque valley, and us here at Lincourt! We offer wine tasting daily, and walk-ins are welcome. We hope to see you soon, in the meantime, enjoy and cheers!

Lorna Keuetz, Winemaker



Featured Wine Selections

## 2021 Courtney CHARDONNAY

This wine boasts fresh Chablis-inspired aromatics with bright citrus zest tones, racy minerality, and nuance of toasted hazelnut. Lean and light on the palate, this Chardonnay has bold acidity and delicious hints of faint white peach.

APPELLATION	Sta. Rita Hills
COMPOSITION	100% Chardonnay
ALCOHOL	13.8%
AGING	18 months in older French oak and concrete vessel



## 2021 *Lindsay* PINOT NOIR

This wine is delicious with aromatics of bright red plum and cranberry-raspberry. On the palate, red pomegranate and hibiscus tea tones are complemented by nuance of soft red peppercorn and cherry accents. This wine is lighter bodied with bright acidity and showcases an Oregon Pinot Noir tone of violet candies on the finish.

APPELLATION	Sta. Rita Hills
COMPOSITION	100% Pinot Noir
ALCOHOL	14.3%
AGING	18 months in older French oak



## Enjoy 30% savings on reorders of current club wines.

Order 12 or more bottles of any of the current club wines and receive \$10 ground shipping (not valid to HI or AK). To order, visit <u>www.lincourtwines.com</u> or contact us at (855) 248–1905, or <u>wineclub@lincourtwines.com</u>.

## Offer expires October 23, 2023.



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