



LINCOURT

S E P T E M B E R 2 0 2 0

Greetings Wine Club Members,

As we approach harvest 2020, I am reminded what an amazing time of year it is to work in the wine industry. There is something so holistic and routine about it that is almost like comfort food. Being outside in the fresh morning air tasting grapes in the vineyard, and smelling aromas of fresh fermentations at the winery is divine.



Chardonnay clusters ready to pick for harvest.

Of course, vintage 2020 will have its own unique spin. Working with masks and social distancing will be interesting, but we have put a lot of thought into preparing for all circumstances taking one day at a time to ensure we navigate a safe and successful harvest. I am hopeful that 2-3 years from now we will reminisce over the current unprecedented times and celebrate how we made it through together with a glass of 2020 vintage wine.

Now for your wines; the real reason we're all here. The 2017 Carol Ann Chardonnay is a tribute to Proprietor Bill Foley's wife, Carol, and when I think of her, the word "refined" comes to mind. I use that as inspiration coupled with the inspiration of Burgundy to make a wine that is bright and elegant. For the 2018 Annie Dyer Pinot Noir, I strive to create a bold pinot noir that can stand up to a hearty, protein-rich dish with a backbone of acidity, but framed in by tannins and balanced oak. I like to pair the Carol Ann Chardonnay with butternut squash soup and a dollop of crème fresh garnished with pine nuts, and beef bourguignon for the Annie Dyer Pinot Noir.

From all of us at Lincourt, we thank you for your continued support and wish you the best of health this harvest!

Lorna Kreutz, *Winemaker*



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FEATURED SELECTIONS

2017 Carol Ann CHARDONNAY

Carol Ann Chardonnay is the perfect introduction to world class Sta. Rita Hills grown Chardonnay with the balance of austerity and elegance. Our 2017 offers classic varietal aromatics of stone fruit, citrus, and delicate white flower with accents of toasted vanilla wafer. On the palate it is the perfect balance of oak and fruit with a sophisticated nuance of lemon curd and fresh vanilla bean. This wine has balanced acidity and would pair nicely with a nutty pecorino or manchego cheese.

APPELLATION	Sta. Rita Hills
COMPOSITION	100% Chardonnay
ALCOHOL	14.3%
AGING	17 months in French oak / 30% new
PRODUCTION	424 Cases



RETAIL PRICE \$45.00 CLUB SHIPMENT PRICE \$36.00 REORDER PRICE \$31.50

2018 Annie Dyer PINOT NOIR

The 2018 Annie Dyer Pinot Noir opens with aromas of ripe fruit, dark boysenberry and dried blue fruit with hints of cocoa. On the palate this Pinot is big, chewy and bold with classic Sta. Rita black pepper notes, espresso, hints of fresh brewed coffee and chocolate covered raspberries. It is rich, lush and lingers on the finish.

APPELLATION	Sta. Rita Hills
COMPOSITION	100% Pinot Noir
ALCOHOL	14.1%
AGING	16 months in French oak / 60% new
PRODUCTION	260 Cases



RETAIL PRICE \$60.00 CLUB SHIPMENT PRICE \$48.00 REORDER PRICE \$42.00

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 lincourtwiners.com, or contact us at (855) 248-1905. Offer expires October 26, 2020.

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