



LINCOURT

JANUARY 2021

Greetings Wine Club Members,

I hope you had a cheerful and safe holiday enjoyed with friends and family both nearby and virtually. We are excited to make a fresh start in the New Year, and will continue to create wines that both celebrate family and showcase the incredible character of our vineyards in the Sta. Rita Hills. I am so grateful for our team's dedication and hard work during these difficult times, and as always am very thankful to you all, our wine club family, for your continued support. We couldn't do this without you!

This month, we bring to you two wines from the 2017 vintage. The 2017 vintage had its challenges with some late heat spikes, but overall you can expect wines of complexity and deeper ripe fruit notes that make for some decadent sips.

Named for Proprietor Bill Foley's mother, our 2017 Zoula Nunn Chardonnay is the boldest of our Chardonnays. In making this wine, I strive for richness and opulence that is decadent in both fruit and oak - a very classic California Chardonnay. I prefer to use clone 4 Chardonnay for this wine because of its rich fruit characteristics, and to barrel ferment in Hybrid oak barrels which are a combination of French and American oak. We stir the lees every two weeks to develop a rich, full mouthfeel that you can taste in this Chardonnay. You'll want to pair this wine with a mushroom risotto or brown buttered gnocchi to stay warm and cozy this January.

In blending our 2017 Willie Mae Pinot Noir, I aim for a Burgundian style with higher acidity for brightness and notes of raspberry with moderate tannins; ultimately I want this to be the most food friendly of our Pinot Noirs. That being said, it pairs with a variety of foods with my favorite being wild mushroom pasty, classic salmon and lentils, or a delicious Gruyere cheese.

Well, we are off to bottling some of our vintage 2020 wines, so I'll leave you with the hopeful wishes of a new start in 2021.

Lorna Kreutz, *Winemaker*





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FEATURED SELECTIONS

2017 *Zoula Nunn* CHARDONNAY

On the nose, aromatics of toffee, rich caramel and creme brulee set the stage for this true California Chardonnay. Rich on the palate, with chewy oak accents of toasted marshmallow, honeycomb and toasted hazelnut. The perfect combination between fruit and oak meld together to make a decadent yet refined Chardonnay.

APPELLATION	Sta. Rita Hills
COMPOSITION	100% Chardonnay
ALCOHOL	14.5%
AGING	17 months in French and American oak, 60% new
PRODUCTION	439 Cases



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

2017 *Willie Mae* PINOT NOIR

Concentrated aromatics of dried cranberries and hibiscus tea set a rustic perception. On the palate, this wine possesses elegant tannin that linger with soft French oak notes of charred vanilla bean with fruit accents of dried strawberries and black and white pepper.

APPELLATION	Sta. Rita Hills
COMPOSITION	100% Pinot Noir
ALCOHOL	14.3%
AGING	16 months in neutral French oak, 30% new
PRODUCTION	507 Cases



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

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