

ARMIDA

WINE CLUB NEWSLETTER

FEBRUARY 2023



Hello Armida Family!

In spite of 36 inches of rain in 23 days, we're still here! Those back-to-back atmospheric rivers battered us in both Healdsburg and Capitola. Our beautiful new outdoor pavilion at the winery included a re-engineered drainage system, put to the test as the rain poured down, day after day. The A-Team was sandbagging like crazy, from the entrance down by Westside Road to the back of the property much higher up. In Capitola I was just hoping the building housing our little tasting room survived the deluge. It did, but many of our fine neighbors did not fare as well. For a while I thought we might end up with a beach-front tasting room! Tasting room manager, Christopher, toughed it out and kept the place open. He even had a chance to be on the news and rub elbows with the President and the Governor. I am very happy to report that both tasting rooms are open with our normal hours. Now that the sun is shining, I invite you to drop by either tasting room. It would also be great if you could visit a shop or restaurant and support these two great towns.



In January we participated in our first event since 2019 - Winter Wine Land at Armida, just like the good old days! It was great to see those of you who made it. Next up is Barrel Tasting the first weekend in March, followed by a special Private Barrel Tasting Weekend for you Wino's during the last weekend in April. Our next Wine Club Pick up Party will be on May 20th and the hits keep on coming! After a couple of major wildfires and the pandemic, we're looking forward to a fun and busy spring and summer.

We also can't wait to show off all our new releases, mostly from the 2019 vintage. In a word, they are exciting! I know I might be just a tiny bit biased, but they are off the charts delicious! This is due to the efforts of our winemaker Brandon, and a solid growing season. Ironically, given the extended drought, we enjoyed rain in the winter and as importantly, in late spring. The vineyard soils were well charged with water. We did have our usual heat spikes, yet in 2019 they were minor, short in duration. All in all, the growing season was quite cool, and was followed by a mild fall. The crop load was balanced and the fruit quality notably high. For you in this month's shipment: Domus Alba, Gold Mine Ranch Zinfandel and Castelli - Knight Pinot Noir - all 2019's. For Winos only!

Other than the disastrous 2020 harvest, ruined by the wildfire's smoke which tainted most of the fruit in Sonoma County and particularly in Dry Creek Valley, we're enjoying a string of extraordinary vintages (2018, 2019, 2021) - the 2022 harvest went so well, and the vintage is shaping up to be a classic. Be sure to make it by when you can and get a sneak preview of the 22's. We will be offering FUTURES and all the fun that goes with it. Please check our website as it is up to date now that my nephew, Matt, is all over it. Thanks Matt! So come on down Wino's and meet our great team!

Cheers,
Bruce

Featured Wines

90
PTS

Wine Enthusiast



2019 DOMUS ALBA

Our homage to White Burgundy, Domus Alba is a unique blend of 50% Semillon (Chalk Hill) 40% Sauvignon Blanc (Russian River Valley) 10% Pinot Gris (Russian River Valley), with aromas of jasmine, ginger, key lime pie and yellow grapefruit. A soft and fleshy entry introduces a textured and full mouthfeel. The flavors are exotic - guava and honeysuckle supported with a solid core of citrus fruits. The rich finish of lemon marmalade on buttered toast is long with a touch of minerality. Enjoy this wine now for the colorful fruit-flavor palate, or age to develop rich and creamy flavors of brioche, stone fruit, and vanilla. 183 cases produced.

94
PTS

Wine Enthusiast

gold medal

SF Chronicle Wine Competition



2019 GAP'S CROWN VINEYARD CHARDONNAY

Gap's Crown Vineyard is named after the weather phenomenon known as the Petaluma Wind Gap. Daily, these valleys fill with coastal fog, slowing the ripening process and creating a unique balance of rich flavors, textures and minerality. An extraordinary "portrait of place," this epic Chardonnay offers warm cheesecake, white flower and spiced apple cider aromas, and persistent tropical fruit and citrus flavors. While bright and refreshing on the entry, the lush texture and minerality on the cantaloupe, pear and toasted pine nut finish are the hallmark of this wine. 293 cases produced.



2019 GOLD MINE RANCH ZINFANDEL

Gold Mine Ranch's 3-acre vineyard was planted before the original owner was drafted into the service before World War I. Returning from war, the owner set out to discover precious metals on his property to craft jewelry. He burrowed two holes near the Zinfandel in search of gold, and henceforth the vineyard was known as "Gold Mine Ranch." Today, the century-old vineyard is dry-farmed and organically managed using techniques and farming traditions similar to those of the original owner. Gold Mine Ranch Zinfandel's sweet fruit, anise, peppercorn and cola aromatics are unmistakably "Gold Mine Ranch," as are its boisterous cranberry, raspberry jam and blackberry flavors. The finish presents a clear sense of complexity and texture, indicating this wine will continue to improve with age for another ten years. 241 cases produced.



2019 CASTELLI-KNIGHT RANCH PINOT NOIR

From this diminutive four-acre vineyard located in the northern section of the Russian River Valley AVA we pick two different clones of Pinot Noir (777 and 115). This vineyard has very little topsoil, creating a stressful, low-vigor environment in which Pinot Noir excels. The deep garnet color previews rich red fruit and baking spice aromas, as the first sip introduces top notes of raspberry marmalade and toasted cashew. The second sip reveals the core flavors - juicy, ripe plums; soft strawberries; cola and candied fruit. The long, satisfying finish is one of ripe fruit. 324 cases produced.



Behind the Cellar Door

Hello Wine Club Members,

We just dug ourselves out of one of the rainiest consecutive periods in Sonoma County's history. The three weeks after Christmas gave us close to our annual average rainfall in Healdsburg. After years of drought conditions, we are feeling more comfortable that we won't run out of water this season. This rain should benefit the vines this year, but we might not see larger yields as a result until the following year. The dormant buds that will be this year's crop were developed and determined in the previous season, while we were still in a drought.

Before we get to harvest 2023, we've got a lot of work to do, bottling close to 10,000 cases of wine in the next five months. I'm excited to bottle the rest of the 2021 single vineyard wines. The 2021's that we've already bottled are incredible, so I have high hopes for the rest of the wines!

We just finished an incredible ZinEx Zinfandel Festival in San Francisco. Thank you to Bruce and Steve for making an amazing donation of an auction package, a ZAP's non-profit efforts. There were over 80 different wineries pouring Zinfandel at multiple events, a true paradise for Zinfandel lovers. I saw a few of our members there and it was great to chat with you while pouring some wines from our library. As president of the Zinfandel Advocates and Producers, I appreciate the support, and I look forward to seeing you all at the next event.

I'm very much looking forward to the upcoming events! Barrel Tasting Weekend during the first weekend of March will be your chance to taste a preview of the 2022 vintage out of barrel. Maple, Tina's Block, Il Campo, Gap's Crown Pinot and Chalone Chardonnay are delicious, right where they should be at the point, yet I'm always intrigued to hear your feedback. We will also be doing a private barrel tasting the last weekend of April. May kicks off the summer season with a Wine Club party in May as we plan to host more fun events at our beautiful outdoor tasting pavilion. Summer is punctuated with our River Cruise in France! Thank you to the Wine Club Members that have signed up, and there are still rooms available if you're interested in cruising down the Saone/Rhone Rivers from Burgundy to Provence. I have a couple of wonderful tasting lectures comparing Armida Wines to local French Wines. We're going to have a blast and learn a few tidbits along the way.

I look forward to seeing you all as the weather warms up. It will be a great year to be at Armida. We have a brand-new wine release coming out soon...a wine that we've never made before. The Wine Enthusiast already scored this mystery wine 93 points. Add that to our highest scoring Chardonnay ever (Gap's Crown - 94 points) and our highest scoring Maple Vineyards Zinfandel (91 points), and it's clear that some of the top wine publications are taking notice of our efforts!

Thank you all for your support. Feel free to reach out anytime.

Brandon@Armida.com
I wish you all the best,
Winemaker Brandon Lapidés



Events at Armida

Private Barrel Tasting Weekend

APRIL 28 @ 11:00 AM - APRIL 30 @ 5:00 PM

COMPLIMENTARY FOR CLUB ARMIDA MEMBERS

Join Winemaker, Brandon Lapidés, and the Cousins Family for a weekend full of amazing wines, barrel tasting, and a good ol' fashioned American cookout. Brandon and the team will be hand selecting some amazing wines to taste out of barrel, giving you the opportunity to purchase futures while enjoying our beautiful remodeled hospitality venue. The Cousins Bros will be hard at work grilling up some hamburgers and hot dogs for all attendants, and we promise there will be no shortage of good wine or a good time! Complimentary for Club Armida members (please log in to Tock using the email associated with your Club Armida membership to receive wine club pricing).

Friday 4/28: Club Armida only

Saturday 4/29: Complimentary for Club Armida members

Sunday 4/30: Complimentary for Club Armida members

[PURCHASE TICKETS](#)

Club Armida Spring Pick Up Party

MAY 20 @ 1:00 PM | \$20.00

After a two year hiatus, we are PUMPED to bring you the 1st Club Armida Pick Up Party of 2023! Come join us for live music, a food truck, tons of fun, and of course lots and lots of delicious wine.

[PURCHASE TICKETS](#)

Club Armida Fall Pick Up Party

AUGUST 12 @ 1:00 PM - 4:00 PM | \$20.00

We invite you to pick up, paella, and party!!!

[PURCHASE TICKETS](#)

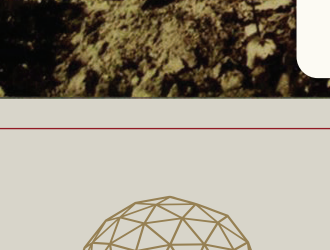
The Feast to Die For Lobster Cookout

SEPTEMBER 16 @ 5:00 PM - 8:00 PM | \$112.00

Join us for our 1st Annual "The Feast to Die For Lobster Cookout." Enjoy the delicious sights, sounds, and smells of an authentic live "all you can eat" lobster boil while drinking Armida wines on our beautiful pergola deck. Make sure to bring your appetite! Limited to 75 guests.

[PURCHASE TICKETS](#)

follow us



2201 Westside Rd.
Healdsburg, CA 95448

T: (707) 433-2222
E: info@armida.com

[MAILING LIST](#)