

ARMIDA

WINE CLUB NEWSLETTER

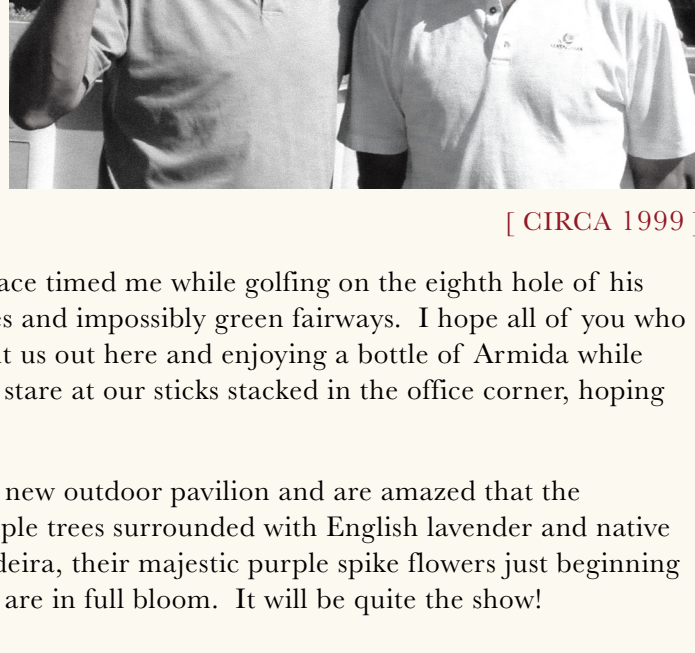
APRIL 2023



Hello Armida Family!

Hello Winos!

As I write this we're soldiering through another deluge! And all I can say is please STOP! I don't care what anybody says, we've got enough rain, and let's not even discuss the massive, record setting snowpack in the Sierra Nevada range. The lakes and reservoirs are completely full, and the aquifers are recharged. Let me be the first to announce that the drought is OVER! One of our dear WINO's and a long-time friend lives on a golf course in Palm Dessert. He knows it's raining like crazy here today (March 28th) and face timed me while golfing on the eighth hole of his course. Nothing but warm weather, cobalt blue skies and impossibly green fairways. I hope all of you who are basking in the sun somewhere are thinking about us out here and enjoying a bottle of Armida while you're at it. Big Bro Steve, Nephew Matt and I just stare at our sticks stacked in the office corner, hoping we'll knock the dust off them soon.



[CIRCA 1999]

It's been almost a year now since we've finished our new outdoor pavilion and are amazed that the landscaping has already grown in - the olive and apple trees surrounded with English lavender and native grasses. The borders are planted with Pride of Madeira, their majestic purple spike flowers just beginning to emerge. We'll be sure to post pictures when they are in full bloom. It will be quite the show!

We sincerely hope to see you soon and enjoy our beautiful "new" winery! Remember, we now have charcuterie, assembled by yours truly, to enjoy with your favorite Armida wines.

All the best!

Bruce

Featured Wines

90 PTS
Wine Enthusiast



2019 DOMUS ALBA WHITE WINE

APPELLATION California BLEND 50% Semillon (Chalk Hill) 40% Sauvignon Blanc (Russian River Valley) 10% Pinot Gris (Russian River Valley)
ALCOHOL: 13.4% | TA: 5.7 g/L | pH: 3.44 | RS: 1.2 g/L | CASES: 183

What began as our homage to White Bordeaux morphed into winemaker Brandon's personal quest for a luscious white wine blend. The 2019 version is a stunningly delicious blend of Semillon, Sauvignon Blanc and Pinot Gris with flavors of guava and honeysuckle balanced with a racy core of citrus fruits. The wine finishes with mineral marmalade on buttered toast flavors. Much of the distinctive weighty texture and minerality of this wine is due to stirring the heavy fermentation lees in barrel for nine months, followed by an additional eight months of barrel aging. A lot of work but we believe you'll agree it was worth the effort! Delightful to sip, or with Arugula Salad with lemon and Parmesan, Asparagus Risotto, Ravioli with crab or lobster, chicken, duck, and veal.

94 PTS
Wine Enthusiast

Gold Medal
SF Chronicle Wine Competition



2019 GAP'S CROWN VINEYARD CHARDONNAY

APPELLATION Sonoma Coast | BLEND 100% Chardonnay | OAK 40% New French Oak, 16 months in French Oak | ALCOHOL: 13.6% | TA: 6.0 g/L | pH: 3.48 | RS: (Dry) | CASES: 293

Gap's Crown vineyard is named after the weather phenomenon known as the Petaluma Wind Gap, one of the coolest and most unique microclimates in Sonoma County. Winemaker Brandon loves making Chardonnay from Gap's Crown because the cool climate locks in acidity and structure that supports the powerful core of fruit. The wine underwent full malolactic fermentation, transforming the shrill, sharp malic acids (think unripe green apples) into soft, sweet lactic acids (think milk and crème). Rich flavors and layered textures make this the perfect wine for dense fish, grilled veal chops, late summer vegetables (red peppers, corn, squash), cheddar cheese, lobster, and roasted chicken. Steve loves this wine with pumpkin ravioli!

Double Gold Medal
SF Chronicle Wine Competition

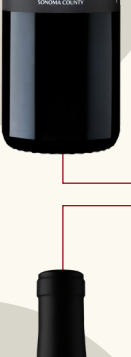


2019 GAP'S CROWN VINEYARD PINOT NOIR

APPELLATION Sonoma Coast | BLEND 100% Pinot Noir | OAK 40% New French Oak 18 months in French Oak | ALCOHOL: 13.9% | TA: 5.7 g/L | pH: 3.54 | RS: (Dry) | CASES: 284

Gap's Crown vineyard is named after the weather phenomenon known as the Petaluma Wind Gap, one of the coolest and most unique microclimates in Sonoma County. Winemaker Brandon loves making Pinot Noir from Gap's Crown because the cool climate locks in acidity and structure that supports the powerful core of fruit. Fresh-picked raspberries and cherry-spearment soda aromas float from the glass with intricate nuances of cran-apple and orange rind. Fresh and textural on the entry, spiced fruit essences and toasted pastries tease and excite the palate, leading to strawberry and cranberry flavors. Flavors, acidity, and texture preview the unusually long finish wrapped in a blanket of sweet oak. We love our Gap's Crown Pinot with charcuterie, cheese and mushroom pizza and grilled salmon!

90 PTS
Wine Enthusiast



2019 PARMELEE-HILL VINEYARD ZINFANDEL

APPELLATION Sonoma Coast Sonoma County | BLEND 100% Zinfandel
ALCOHOL: 14.9% | TA: 7.5 g/L | pH: 3.22 | RS: (Dry) | CASES: 216

Originally planted to very cool climate varieties such as Pinot Noir and Chardonnay, Steve Hill asked Steve and Bruce if they would like him to plant a one-acre block of Zinfandel, which we enthusiastically supported. This acre was planted with steep terraces facing southward to maximize sun exposure. A dramatic counterpoint to our Dry Creek Zinfandels, this wine displays cranberry and strawberry cobbler aromas, flavors of fresh raspberries and plums intertwined with the barrel aging contributions of sweet vanilla and molasses. An elegant version of Zinfandel with bright acidity, plush mouthfeel and now, resolved tannins for a long, satisfying finish. The brightness and freshness of this cool climate Zinfandel taste great with pizza!



2019 SHORTY'S BLOCK ZINFANDEL, MAPLE VINEYARDS

APPELLATION Dry Creek Valley Sonoma County | BLEND 90% Zinfandel, 8% Carignane, 2% "Mixed-Blacks" | ALCOHOL: 14.7% | TA: 6.3 g/L | pH: 3.48 | RS: (Dry) | CASES: 233

At just over one acre, Shorty's Block is one of the most unique blocks in Maple Vineyards extraordinary 27 acres of head-trained, certified sustainable Zinfandel on the high bench land in Dry Creek Valley's sweet spot on Dry Creek Road. For over 100 years this block with its planting of both Zinfandel and Carignane has affectionately been known as the "spice block," and was routinely blended into larger blends to add zest and perfume. We decided that this block deserved to be bottled and not blended, and while there are only 200+ cases, they are delicious! The high amounts (8%-10%) of Carignane shift this wine toward red fruit flavors (raspberries and cherries), and the softer Carignane tannins result in a relatively youthful Zinfandel. As such, and according to Steve who claims to have thoroughly "tested" these pairings, Shorty's Block is perfect with light tomato sauces (pasta and pizza), chicken sausage, roast turkey (Hello Thanksgiving!), and Cubano & Muffaletta sandwiches.



2019 "IL CAMPO" ESTATE RED WINE FIELD BLEND

APPELLATION Dry Creek Valley Sonoma County | BLEND 80% Zinfandel 18% Petite Sirah 2% Mixed-Blacks | ALCOHOL: 14.5% | TA: 6.3 g/L | pH: 3.46 | RS: (Dry) | CASES: 480

We planted the six acres Il Campo ("the fields") in the late 1990's as a homage to the Italian immigrants who transformed Dry Creek Valley into a farming mecca of orchards, ranches, farms and vineyards. Like them, we created our own field-blend of five acres of Zinfandel, one of Petite Sirah, and a smattering of Carignan and Alicante Bouchet. Using sustainable farming techniques introduced to the Dry Creek Valley over 150 years ago, we've built a legacy vineyard and a history book of our estate, with year to year variations the result of each vintage's unique growing conditions. While predominantly Zinfandel, the inclusion of Petite Sirah and mixed blacks create a surprisingly complex wine with mocha, licorice and cedar aromas leading to flavors of cranberry, blackberry pie and dark plum. Bruce loves this wine with grilled steak, pulled pork sando's, brisket and charcuterie!



2019 CASTELLI-KNIGHT RANCH PINOT NOIR

APPELLATION Russian River Valley | BLEND 100% Pinot Noir | OAK 40% New French Oak 16 months in French Oak | ALCOHOL: 13.6% | TA: 6.8 g/L | pH: 3.42 | RS: (Dry) | CASES: 324

Castelli-Knight Ranch is in the northern section of the Russian River Valley AVA, in the coveted area along Eastside Road. A small vineyard of approximately 4-acres of two different clones of Pinot Noir (777 and 115) planted on the rolling hills of the ranch in 1997. The soil structure consists of sandy loam and red clay with very little topsoil, creating a stressful, low-vigor environment in which Pinot Noir excels. With a lovely and deep garnet color, this Pinot displays red fruit, baking spice, Maraschino cherry and strawberry turnover aromas. The entry is fresh and bright, the flavors are compelling - juicy plums, strawberries, cola, and candied fruit. This is a big-fruit Pinot, balanced with a fine, lush mouthfeel, perfect with chicken and duck dishes in sweet sauces, salmon and rich, creamy pasta dishes and risottos.



2019 GOLD MINE RANCH ZINFANDEL

APPELLATION Dry Creek Valley Sonoma County | BLEND 100% Zinfandel
ALCOHOL: 14.6% | TA: 6.8 g/L | pH: 3.58 | RS: (Dry) | CASES: 241

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 borrowed two holes near the Zinfandel in search of gold, and henceforth the vineyard was known as "Gold Mine Ranch." The combination of sweet fleshy fruit and savory spice aromatics are the hallmark of Gold Mine Ranch. First impressions of plums and cherries are followed by aromas of anise, peppercorns, and cola. Bright cranberries reward the opening sip with a middle of vibrant raspberry jam and blackberries. The finish continues with a sense of texture, showing that this wine will continue to improve with age over the next decade. Our choice with braises and stews that are cooked long and slow. Yum!

91 PTS
Wine Enthusiast & Wine Spectator

Double Gold Medal
SF Chronicle Wine Competition



2019 MAPLE VINEYARDS ZINFANDEL

APPELLATION Dry Creek Valley Sonoma County | BLEND 92% Zinfandel 8% Petite Sirah
ALCOHOL: 14.9% | TA: 6.1 g/L | pH: 3.49 | RS: (Dry) | CASES: 1,200

Our FLAGSHIP Zinfandel - Maple Vineyard is located on the northern bench of Dry Creek Road, which some call "the Rodeo Drive of Zinfandel." Truly old-vine Zin, the oldest block was planted in 1910, linking our current vines to the rich history and traditions of the early immigrants to Dry Creek Valley. This wine aren't irrigated so the vines roots drive deep into the ground searching for moisture, stressing the vines, creating small grapes with big flavors - raspberry, blackberry, red plum and black cherry. The seductive finish isn't cloying and sweet, but rather refined, lush and succulent, and the integrated tannins and great balance of savory and spice will continue to gain in complexity over the next fifteen years. Hello BBQ!!!

90 PTS
Wine Enthusiast

90 PTS
Wine Spectator



2019 TINA'S BLOCK ZINFANDEL, MAPLE VINEYARDS

APPELLATION Dry Creek Valley Sonoma County | BLEND 80% Zinfandel 20% Mixed Blacks
ALCOHOL: 14.2% | TA: 6.1 g/L | pH: 3.47 | RS: (Dry) | CASES: 527

Maple Vineyards contains 27 acres of exceptional head-trained zinfandel, on high bench land in the heart of Dry Creek Valley. Tina's Block, the oldest block in the vineyard, was planted in 1910 and sustainability farmed since then. This 2-acre parcel has records claiming that the block was planted to all Zinfandel, but we know that Tina's Block is currently comprised of at least 20% mixed black varieties - Petite Sirah, Carignan, Ginsault, Mission, and Alicante Bouschet are inter-planted throughout the block giving this wine unique character and flavors. The sandy-loam riverbed soil is remarkably porous, allowing all nutrients and rains to reach down to the deep roots. A wine of substantial structure, blackberry and plum aromas mix with hints of anise, graham cracker and black current. Sweet raspberry pie, blackberry and juicy cranberry explode in the lush mouthfeel. The seductive ripe finish has a sandy textured note that has softened with age. Great now, will age for another ten years. This big wine requires big food! - If it's charred, sweet or spicy; think baby back ribs, brisket, spicy sausage, anything smoked or rubbed with a sweet or spicy marinade.



Behind the Cellar Door

We've survived one of the rainiest winters in Sonoma County's history! The three weeks after Christmas gave us close to our annual average rainfall in Healdsburg. Another round of storms in March brought more rain. More importantly, this cold wet weather delayed budbreak in the vineyards. This pause may save some of them from damaging hailstorms. A late budbreak generally means we will get a late harvest. I love a delayed harvest because the weather is more favorable for the grapes in September versus August. After a few years of drought conditions, we are confident the vineyards will have plenty of water, especially the dry-farmed vines of Gold Mine Ranch and Maple Vineyards. This rain should benefit the vines this year, but we'll likely not see larger yields until the following year. The dormant buds that will be this year's crop were developed and established in the previous season, when the vineyards were still suffering a serious moisture deficit.

Lots to do before this year's harvest! We will be bottling 10,000 cases of wine within a 5-month period.

I'm excited to bottle the rest of the 2021 single-vineyard wines. The 2021's that we've already bottled are tasting great, so I have high hopes for the rest of them.

There are many upcoming events that I'm looking forward to! Our Private Barrel Weekend, the last weekend of April, will be your chance to taste a preview of the 2022 vintage out of barrel - Maple Vineyards, Tina's Block, Il Campo, Gap's Crown Pinot and Chalone Chardonnay are tasting & aging exceptionally well, and I'm always intrigued to hear your feedback. If you can't make the event, please feel free to contact me to schedule a private barrel tasting. A Wine Club party on May 20th will kick off the summer season, where we will be hosting more fun events at our new beautiful outdoor tasting pavilion. The summer continues with our Armida River Cruise in France on AMA Waterways. Thank you to the Wine Club Members that have signed up! There are still cabins available if you're interested in cruising down the Saone/Rhone Rivers from Burgundy to Provence. I have a couple of marvelous tasting lectures comparing Armida Wines to local French Wines. I'm currently reading Julia Child's My Life in France in preparation for the trip. She eloquently describes her swift, warm, and all-encompassing embrace of the French wine and food culture while she lived in France during post-World War II era. The book has inspired me to pair some of our wines with beef Bourguignon and Coq au Vin. I might try cooking a few of these recipes before travelling to the wine and food capitol of the world and then tasting "the real thing."

I look forward to seeing you all as the weather warms up. It will be a great season to be at Armida!

Thank you all for your support! Feel free to reach out anytime. Brandon@Armida.com

Wishing you all the best,
Winemaker Brandon Lapides



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 Lapides, and the Cousins Family for a weekend 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 attendees, and we promise there will be no shortage of good wine or a good time! Complimentary for club Armida members (please log in to Tick 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!!!

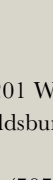
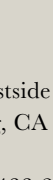
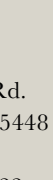
[PURCHASE TICKETS](#)

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](#)



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