

ARMIDA

WINE CLUB NEWSLETTER

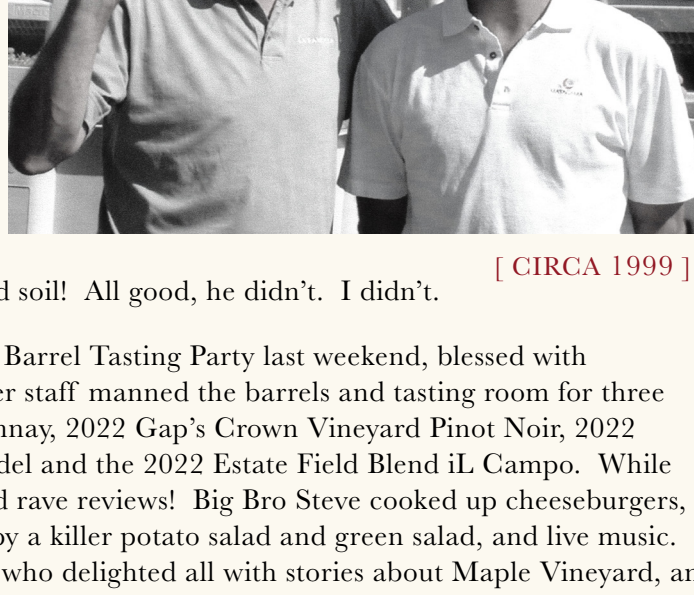
MAY 2023



Hello Armida Family!

Hello Winos!

If you were up here last week you saw yours truly bouncing around the grounds and vineyard on our trusty Deere green and yellow tractor. Due to the epic rainfall and then a couple of weeks of sun, vegetation (aka weeds!) exploded out of the ground and grew at a phenomenal rate. I thought I better get to them before they grew higher than me and the tractor. Of course, I waited until I saw our neighbor start working his vineyard to make sure his tractor didn't sink into the still saturated soil! All good, he didn't. I didn't.



[CIRCA 1999]

It was so much fun seeing many of you at our Private Barrel Tasting Party last weekend, blessed with gorgeous weather! Winemaker Brandon and our super staff manned the barrels and tasting room for three days. We tasted our 2022 Chalone Vineyard Chardonnay, 2022 Gap's Crown Vineyard Pinot Noir, 2022 Maple Vineyard Zinfandel, 2022 Tina's Block Zinfandel and the 2022 Estate Field Blend IL Campo. While everybody had a favorite or two, all the wines received rave reviews! Big Bro Steve cooked up cheeseburgers, Impossible Burgers, Ball Park dogs, all accompanied by a killer potato salad and green salad, and live music. We had a surprise visit from Tina Maples on Sunday, who delighted all with stories about Maple Vineyard, and a couple of fun facts about Tina's Block. It was a blast, and we'll do it again!

Please know that if you were unable to make the event yet are interested in purchasing FUTURES, you still can. These are five fabulous wines from what some are beginning to describe as a perfect vintage, and at a 30% discount (exclusive now to wine club members), you might want to get a head start on one or more. As a club member we allow you to build a case in six-bottle increments, so can qualify for the discount by purchasing six bottles of two wines! I gotta tell you, when you taste these, you're going to wish you had purchased more! To purchase or inquire, please contact Matt at matt@armida.com or 707-433-2222 Ext. 111.

We sincerely hope to see you soon and enjoy our new outdoor hospitality pavilion!

All the best,
Bruce

Featured Wines



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

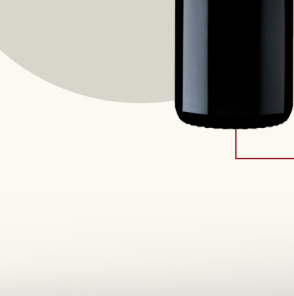
Gap's Crown vineyard is named after the weather phenomenon known as the Petaluma Wind Gap, one of the coolest and most unique microclimates in Sonoma County. Winemaker Brandon loves making Chardonnay from Gap's Crown because the cool climate locks in acidity and structure that supports the powerful core 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!



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-spear mint soda aromas float from the glass with intricate nuances of cran-apple and orange rind. Fresh and textural on the entry, sharp 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!



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 varietals 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!

Parmelee-Hill Vineyard Zinfandel



Behind the Cellar Door

May 2023

Armida Members,

After a damp, cold, and dreary extended winter, we are enjoying some beautiful weather here! Everything, including our vines, is growing at a record pace. Budbreak for most varietals was later than normal, but once it occurred the vines have been growing with a vigor rarely seen. The above average rainfall clearly impacted the vines, they look robust and healthy – green and lush. We're hoping that this translates to a high-quality harvest. While we still have a long way to go before harvest, I'm anticipating a great vintage.

You will be receiving our 2019 Parmelee-Hill Vineyard Zinfandel, very nostalgic for me. My first year at Armida in 2010, Bruce introduced me to Steve Hill, owner of Parmelee-Hill Vineyard on the Sonoma Coast. Steve and I chatted for a couple of hours before he took me to his small block of Zinfandel, just over an acre and planted on a steep, terraced hillside facing south. Most Zinfandel vineyards are gnarly and even unorganized, but Steve's block looked perfectly arranged, seemingly without a leaf out of place. I was amazed at the intensity of the sunlight, balanced by the cooling marine breezes. I got a sense that this small block of Zinfandel was truly unique, and that the wine produced from these grapes would create a limited, exceptional wine. Unfortunately, in 2010 a substantial heat wave crippled most of our Zinfandel harvest across Sonoma County. We ended up only producing 3 barrels of wine from Parmelee-Hill, instead of our normal 10 barrels. Even with these vintage hardships, Steve's judicious farming and my winemaking intuition led to an incredible wine. I was very proud of the 2010 Parmelee-Hill Zinfandel and was excited to share one of the first Zinfandels that I had made in my solo Winemaking career. This was confirmed when Wine Spectator awarded the wine with my first 90-point score. Since then, not much has changed, Steve Hill is still on his tractor farming this small block of Zinfandel with amazing expertise. I have tweaked a bit of the winemaking from this block, but the original excitement about this block still remains.

2019 Parmelee-Hill Vineyard Zinfandel is one of my favorite wines from one of my favorite vintages. An almost perfect growing season allowed the grapes to hang on the vine for an extended amount of time without accumulating too much sugar. The tannins are soft, the fruit and spice are exuberant, and the hallmark acidity of the vineyard location balances this wine perfectly. I love to pair this wine with an "island style" teriyaki sauce slathered over simple barbecued chicken drumsticks. It's an amazing combination of flavors that beckons for another sip and another bite!!

Enjoy the wine, and I hope to see you out at our winery this summer!

Cheers,
Winemaker Brandon Lapidus

Parmelee-Hill Vineyard Zinfandel



Events at Armida

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](#)

Zin and Zen Yoga Event

June 11 @ 10:30 am - 12:00 pm | \$45.00

Find your Zen and leave with Zin!

Views over the vineyards will immediately make you feel at peace as your weekend begins. Let the worries of your week wash away while you connect with your body and breathe in the fresh air. Kelliann Reginato will guide you through an all-level 45 minute session of vinyasa flow.

[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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