

ARMIDA

WINE CLUB NEWSLETTER

NOVEMBER 2023



Hello Armida Family!

Hey Wino's! Taking a break from the crush pad to write you a note. I'm calling the 2023 harvest the "late and great one!" Last winter was unusually rainy and the wet soils delayed and then extended the bloom period. Veraison, depending on the grape type, began between late July and early August. Spring and summer were quite cool, allowing the grapes to mature slowly. Our first day of harvest this year was September 22nd, and at this time last year we were done with harvest. We received our last two lots last week. We've got another ten days or so to complete fermentation and to drain, press and barrel down and a couple of other tanks are just going dry now. But I'm not complaining as the quality is superb due to the long hang time.



[CIRCA 1999]

The Lobster Feed was so much fun! Our sold-out crowd enjoyed spectacular weather and a delicious spread from the Napa Valley Lobster Company – whole lobsters, gulf shrimp, artichokes, potatoes, Cajun sausage links, vegetables and more! We dug deep and pulled out cases of the 2016 Gap's Crown Chardonnay. It's compelling fruit, lush mouthfeel and firm acidity were perfect with the lobster, at least most thought so!

I'm excited about the new releases included in your November wine club shipment – 2020 Gap's Crown Chardonnay, 2020 Chalone Chardonnay and the 2019 Parmelee-Hill Pinot Noir and can't wait to hear what you think about them. These three wines are grown in three of our coolest locations, perfect for Chardonnay and Pinot Noir. The cold nights lock in the acidity and structure, and these three vineyards always deliver complex, well textured wines with compelling fruit. They are showing beautifully and ready to enjoy NOW! The Red-Only Club will receive the Stuhlmuller Cabernet (with the 2019 Parmelee-Hill Pinot), a wine which has been sold out for almost a year now, so it's big fun to have it back, one of our wine club exclusives. While I do enjoy brooding Napa Cabs with their dark fruit, heavy mouthfeel and plush tannins, Cabernets from Sonoma County take on a slightly leaner and more structured quality, with brighter fruit and enjoyable "lift" from the acidity. I love these Sonoma Cabs, especially our Stuhlmuller Block 8! The strong diurnal temperature shift between day and night we enjoy in Sonoma County is more pronounced in the Alexander Valley, providing that vivid acidity that makes big, bold Cabernet more approachable and some might say, satisfying.

As always, we thank you for your support, loyalty, and friendship!

Bruce

Featured Wines



2020 CHALONE VINEYARD CHARDONNAY

Located on the west-side of Pinnacles National Park, this wine comes from one small block planted in 1960, at an elevation of 1,200 feet. The soil limestone and decomposed soil is unique to the Chalone area, and perfect for growing memorable Chardonnay. Lemon curd and apricot aromas preview the compelling palate of peaches, pears, and toasted brioche. Soil derived minerality gives the wine a slight dusty and flinty texture. The finish is reminiscent of biting into a fresh, crunchy Asian pear, with a fresh, vibrant acidity. The concentration and depth of flavors deliver an approachable wine in its youth, with the promise to gain complexity with extended bottle aging - up to 10 years. Stunning with roast chicken, lobster tail, crab legs, brined smoked turkey, or a savory tart!



2020 GAP'S CROWN VINEYARD CHARDONNAY

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, where 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, and late summer vegetables (red peppers, corn, squash).



2019 PARMEELEE-HILL PINOT NOIR

Located just south of the town of Sonoma and planted in 1994, the vineyard is located only 10 miles from San Pablo Bay. - The marine influence of cooling afternoon winds results in Pinot Noir grapes with relatively thick skin, creating increased color and phenolics in the wine. This inimitable, challenging vineyard site displays the potential of Pinot Noir grown along the cool southern Sonoma Coast. The Parmelee-Hill Pinot Noir reveals scents of lavender, cherry, and caramelized plums. Slight savory hints suggest rosemary and sage notes balancing the fruit aromatics. The entry is silky soft and smooth, with flavors of strawberry pie and fruit Danish coating the palate. The wine finishes with the essence and texture of fresh raspberries



2021 STUHLMULLER VINEYARD BLOCK 8 CABERNET SAUVIGNON

Block 8 sits on a 300-foot knoll that faces east, gazing upon Mount St. Helena. The vines are terraced in alluvial and bench land soil, sandy loam, gravel, and rocks, and facing such that most of the sun they receive is morning sun. This allows for longer hang time and gradual ripening, producing low yields of small, intensely flavored berries. The aromas are seductive, an intriguing blend of fruit and savory. The mouthfeel is soft and silky with a rush of black cherry, cinnamon, cocoa, and dried blueberry liqueur flavors. The Block 8 finishes with sandy tannins and a refreshing acidity. Drink now or for the next 20 years. Try with brisket, skirt steak or grilled pork loin!



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