



# LIMERICK LANE

ESTATE

30 Acres, Planted in 1910

5 Acres of Original Planting Still in Production

APPELLATION

Russian River Valley

PRODUCTION

5,000 cases per year

FAMILY OWNED

Jake & Alexis Bilbro

4th Generation Sonoma County Winemaker & Farmer

WINEMAKER

Chris Pittenger



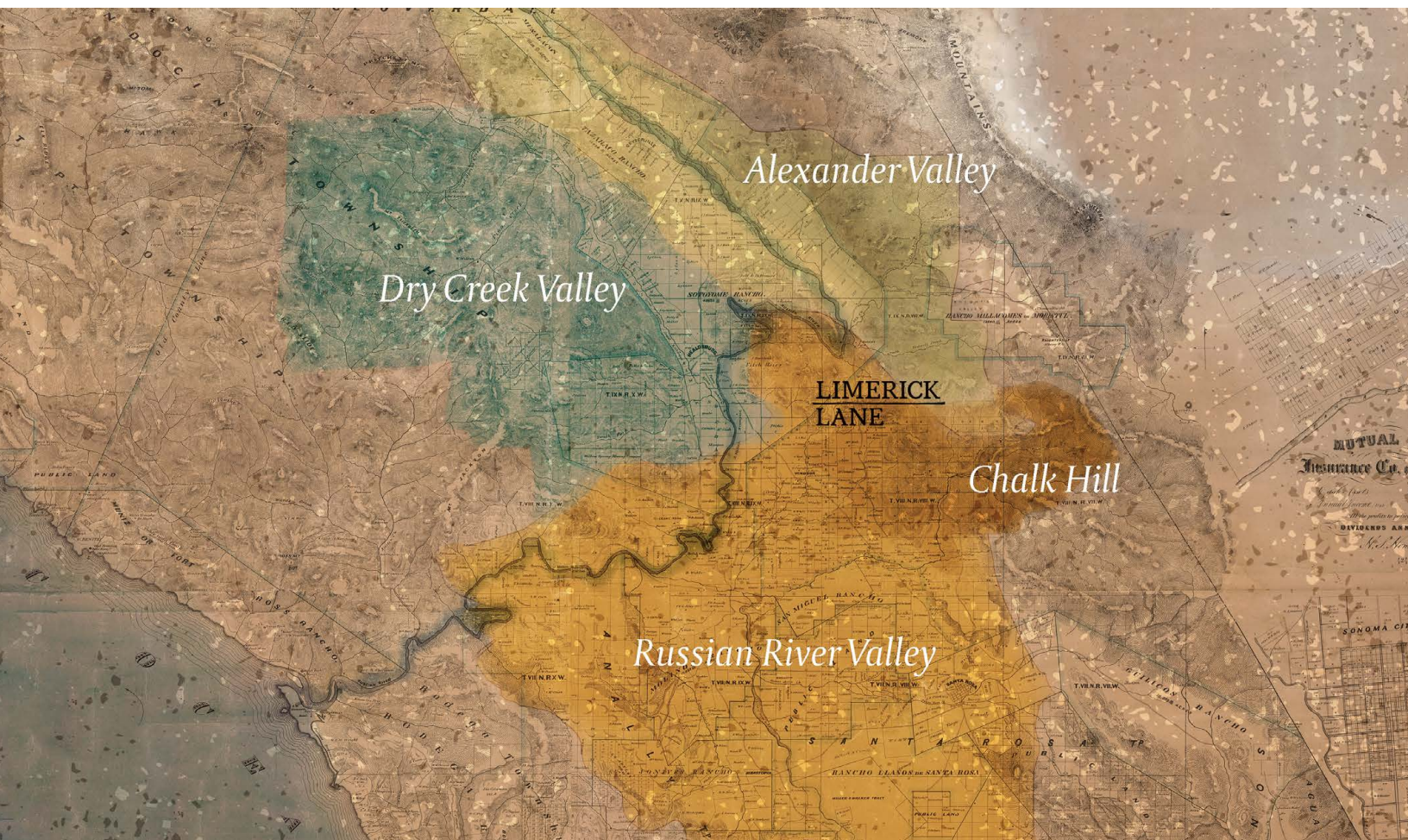
# THE ESTATE

*At Limerick Lane, we believe in magic, luck, dreams, kismet, and hard work.*

We believe in the perfect balance of family, soil, rocks, fog, love, risk, and sunshine. We believe that all of these attributes topped off with a little bit of faith and good fortune allow us to grow, produce, and bottle wines of the highest caliber and distinction. Wines that are vintage reflective expressions of the dirt and rocks underfoot, the fog and sunshine above, and the sweat and laughter of the people who have chosen to live and grow alongside these century old vines in this magical and wondrous place. The greatest wines in the world come from magical sites, and they are few and far between. They are songs that come from the earth. They transcend definition, classification, and trend. They just are.

Limerick Lane lies where four unique appellations come together, on a 30-acre estate just inside the northeast corner of Sonoma County's Russian River Valley. In an appellation that's renowned for Pinot Noir and Chardonnay, we grow and produce world-class Zinfandel and Rhone Varietals. We sit at an exact point where soil, water levels, rocks, sunshine, wind and fog meet. On top of, underneath, and in the midst of these earthly factors sit grapevines perfectly evolved in their composition to thrive in this exact environment. Without any one of these individual factors, these wines wouldn't exist.

*These wines can only be made here.*



**LIMERICK LANE**



# THE PEOPLE

*We are authentic, humble, family first, unpretentious, and grateful.*

As a business and as people we avoid dogma, we are open to new perspectives and opinions, and we always look for the opportunity in the obstacle. We exude positive energy and we are always appreciative. While we lack pretention, we are very serious about our craft. Our wines are world class, our people are world class, and our hospitality is world class.



## JAKE BILBRO *owner*

Jake Bilbro is a fourth-generation Sonoma County winemaker and grape grower. Native to Sonoma County and Healdsburg in particular, Jake grew up checking vineyards throughout the Dry Creek and Alexander Valleys with his dad while drinking cream soda and playing hide and go seek tag with his brothers in his dad's winery: Marietta Cellars. Jake's passion for the wine lifestyle began at a very young age when his chores were cleaning barrels, dragging hoses, and in most ways being his dad's shadow. Living amongst the vines and wines of Sonoma County ignited a relationship and bond with vineyards, wine, dirt, food and the seasonally minded community of people who make their livelihood here that is inherently part of the Bilbro DNA.

Before gravitational pull brought him back to Sonoma County, Jake attended college at UCSB and then travelled both the US as well as Fiji and New Zealand. He returned to Sonoma County for his true education - to help run Marietta Cellars with his Dad for 16 years. Fate, luck, and happenstance brought him to Limerick Lane (the road) and eventually to owning the century old Limerick Lane Estate where he now produces some of the most acclaimed wines in the Russian River Valley.

Today, Jake and his wife Alexis own Limerick Lane Cellars and Limerick Lane Vineyards and Jake produces estate grown wines that reflect the personality, history, and heartbeat that is ever apparent at Limerick Lane. While under Jake's stewardship, Limerick Lane has received significant acclaim and recognition. Yet, Jake's greatest accomplishment is introducing his children to the wonders of cream soda while walking the century old vines on the estate and still finding the best spots to hide during family hide and go seek tag in the winery.

## CHRIS PITTENGER *winemaker*

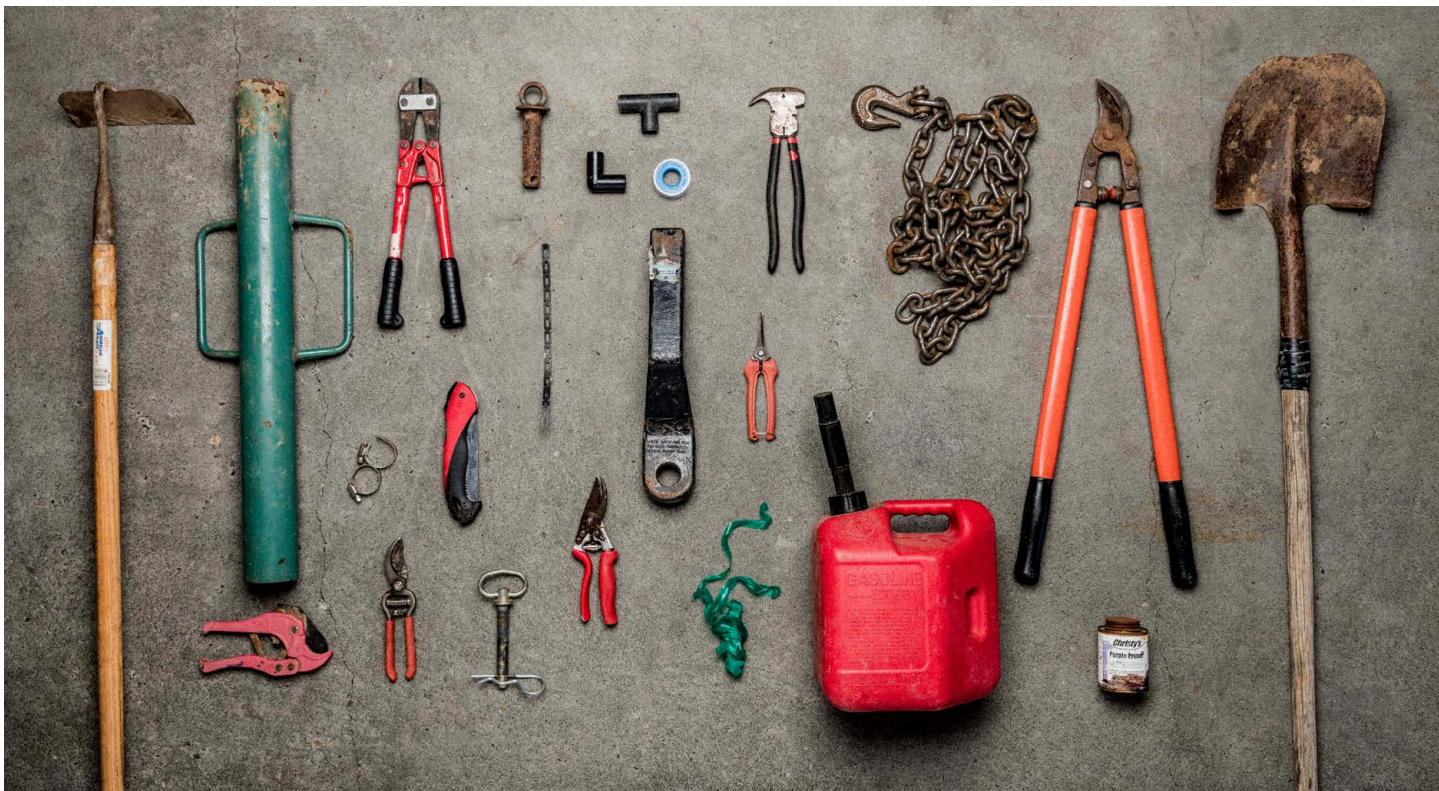
Chris' passion for winemaking was born during his college years at Cal Poly - San Luis Obispo where a viticulture course set him on his path. His first job out of college was at the prestigious Wally's wine shop in L.A, where he was exposed to the best wines of the world and gravitated towards Burgundy, the Rhone, and Piedmont. From there he moved to Jackson Hole to refine his palate (and snowboarding skills) in The Tetons while working as a sommelier in the wine-centric Restaurant Terroir.

Chris always wanted to make wine and jumped at an opportunity to intern at Robert Biale in Napa, working with old vine Zinfandel vineyards. This was followed by vintages at Torbreck (Australia), Williams-Selyem (Healdsburg), and finally, four harvests at West Sonoma Coast winery Marcassin (under Helen Turley).

Chris then spent 11 years as winemaker at Rhone focused Skinner Vineyards in El Dorado, where he championed Mourvèdre and Grenache in the regions' granitic soils and high elevation vineyards.

When Chris returned to Healdsburg to work at Limerick Lane, he felt an immediate connection to this historic vineyard. His goal for this iconic site is to showcase its beauty, grace, structure, and precision through the Limerick Lane wines. To this end he draws from an old world palate developed over two decades, combined with a gentle touch learned while working under some of the world's most respected winemakers.

**LIMERICK LANE**



# FARMING

*Less is more.* Our decision making process as farmers, as winemakers, and as stewards is to always choose the path that allows the site to speak as loudly and clearly as possible. We aren't trying to grow fruit of predetermined brix nor are we trying to make wine with a predetermined percentage of oak. There is a natural rhythm to the seasons here that leads both our vineyard and our family. Listening and following that rhythm we find the greatest joy. The farming approach at Limerick Lane is simple and straightforward; execution is anything but. We farm organically and always with a sustainable intent. Our goal isn't to have the prettiest and most uniform vineyard but the healthiest and most balanced vines, which in turn grow the most expressive wines.

We irrigate when needed but as little as possible and in some years the vines receive no water at all. We don't use conventional herbicides as they eradicate anything they come into contact with. While slower and more costly, a shovel only digs out the weeds you point it at. We've found that less invasive farming techniques yield more expressive fruit and working proactively to improve soil health minimizes the need to reactively deplete it via the use of broad scope conventional chemicals.

We are not dogmatic. What may work for one vine may not work for its sibling. We don't follow a predetermined script as Mother Nature always bats last.

**The vineyard is comprised of 16 blocks that are either dry farmed or minimally irrigated and farmed organically.**

16.5 ACRES OF ZINFANDEL

2 ACRES OF GRENACHE

4 ACRES OF SYRAH

1.5 ACRES OF MOURVEDRE

1.5 ACRES OF PETITE SIRAH

.5 ACRES OF FURMINT AND HARSLEVELU

**LIMERICK LANE**



# WINEMAKING

Limerick Lane seems almost as if by serendipity to be the perennial underdog. We make wines that aren't consistent with our appellation. We are located at the end of a dead end road on the wrong side of the valley. Zinfandel and Syrah are viewed as "second class" when compared to Cabernet, Pinot Noir, and Chardonnay. Yet somehow, we consistently receive higher accolades than most of our "first class neighbors" and when compared to the great estates of the world our wines offer incredible value.

Stylistically, the wines produced here are incredibly unique. They are rich, powerful, full-bodied wines that are simultaneously strikingly fresh, bright, and nimble. These wines are unabashedly expressive - a very hard combination to envision and impossible to fake. Our winemaking approach closely mirrors our farming at Limerick Lane. In many respects, it is difficult to determine where one stops and the other starts. Both disciplines complement each other and in essence are geared towards accomplishing the same goal.

## *Hands off. Eyes on.*

Let the vines, the dirt, the rocks, the fog, the wind speak. Intervene with as invisible a hand as possible and trust in the mystery of this extraordinary place and process. The majority of our fruit is destemmed and fermented in 4 ton open top fermenters.

Depending on the health of the fermentation, we inoculate the must but we also allow native fermentations to occur. The wine is aged in predominantly neutral French oak and lies dormant in barrel for anywhere between 12-16 months. The resulting wines speak resoundingly of the soil from which they were born. They are full-bodied and rich with a core of beautiful fresh fruit and striking acidity and structure.



"WHEN THE WORK  
SPEAKS FOR ITSELF,  
DON'T INTERRUPT"

- Henry J. Kaiser

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