



LIMERICK LANE

CELLARS



LIMERICK LANE CELLARS

ESTATE

53 Acres Farmed
Organically and Sustainably.

Original planting, 1910.

APPELLATION

Russian River Valley

PRODUCTION

5,000 cases per year

OWNER

Karen Francis DeGolia

WINEMAKER

Chris Pittenger

GENERAL MANAGER

Bill Smart

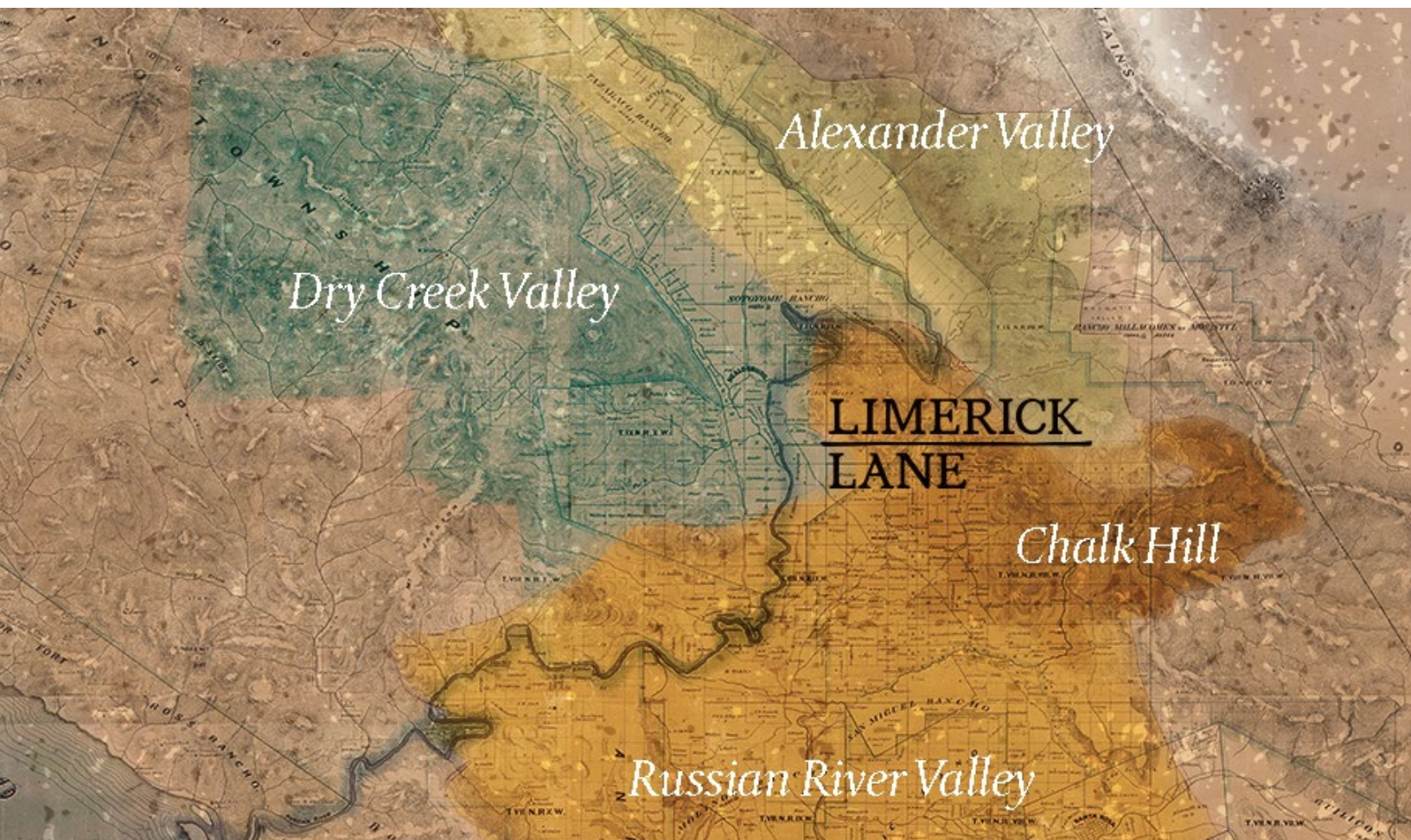
THE ESTATE

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 53-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.



THE PEOPLE

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



KAREN FRANCIS DEGOLIA *owner*

Karen was a part of Limerick Lane in the early 90s when the vineyards were revitalized and harvested for the newly created Limerick Lane Cellars. Engaged to the founder, farmer, and winemaker Tom Collins, Karen spent many hours on the ranch. Sadly Tom passed away unexpectedly, and Karen moved away and pursued her business career.

With an economics degree from Dartmouth, a Harvard MBA, and a sense of adventure, she moved to Detroit, where she made a name for herself as one of the youngest female leaders in the automotive industry. She became the General Manager of the Oldsmobile division of GM and then a VP at Ford Motor Company. After many years in Michigan, she returned to the Bay Area.

Karen came back to Limerick Lane in 2002 and lived and worked at the winery, thinking that the time might be right to return to this magical place. But in 2004, another great career opportunity pulled her to San Francisco. This time though, she stayed tied to the captivating old vines on the Lane by buying the famed Ricci vineyard just next door and shortly after, the esteemed Cypress Ridge Vineyards, a 12-acre parcel of zinfandel and petite sirah.

Fast forward a year later, and Jake Billbro, her neighbor and the previous winery owner, had moved to Idaho with his family. Finding a new owner for Limerick Lane became a priority. Karen learned this, and the rest is history. Almost 30 years after she had first walked amongst the vines, swam in the pool, and held her breath on late-night punch downs, Karen was back as the owner of Limerick Lane Cellars. With the addition of her vineyard properties, Limerick Lane is now a 53-acre estate and one of the most iconic vineyard locations in the Russian River Valley. Karen is thrilled to help grow the business and share the elegant wines uniquely crafted here on the Lane. Karen, her husband Rick, and their family all share a love and appreciation of the earth, gardening, growing fruits and vegetables, and cooking together.

Karen Francis DeGolia can be contacted at karen@limericklanewines.com.



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.

Chris Pittenger can be contacted at chris@limericklanewines.com.

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BILL SMART *general manager*

Born in Reston, Virginia, Bill spent the first few years of his childhood on the East Coast before moving west with his family. Landing in Reno, NV, and then Scottsdale, AZ, his interest in food and wine was sparked by family travels throughout Europe during his high school and college years. After attending Northern Arizona University, where he earned a degree in Marketing and Finance, Bill moved to California the day after graduation. He had a passion for wine country and the wine industry.

Early in his career, Bill worked for several large advertising agencies in San Francisco, specializing in the wine industry. Armed with business savvy and a desire to work for a winery, Bill worked in Napa Valley, learning the ropes from some of the brightest minds in the wine industry. In January 2005, Bill joined Dry Creek Vineyard, as Director of Marketing and Communications. His enthusiasm for the wine business and solid public relations and marketing background made Bill one of the most sought-after representatives of this Sonoma County winery.

In 2015, Bill accepted the Vice President and General Manager role at Lambert Bridge Winery, working with exceptional wines and unforgettable experiences on the estate on West Dry Creek Road. On March 1st, 2023, Bill joined Limerick Lane winery as General Manager.

When not working, Bill can be found on the golf course in the summer or on the ski slopes during the winter. In August of 2012, Bill and his wife Danielle welcomed their first child, Genevieve. Then in June 2015, they welcomed their second child, Evelyn. In March 2018, they welcomed a son, William Vernor Smart VII. Bill and Danielle enjoy cooking meals and drinking a good glass of Zinfandel. A resident of Healdsburg, CA, Bill is right at home in wine country and enjoys all aspects of his life.

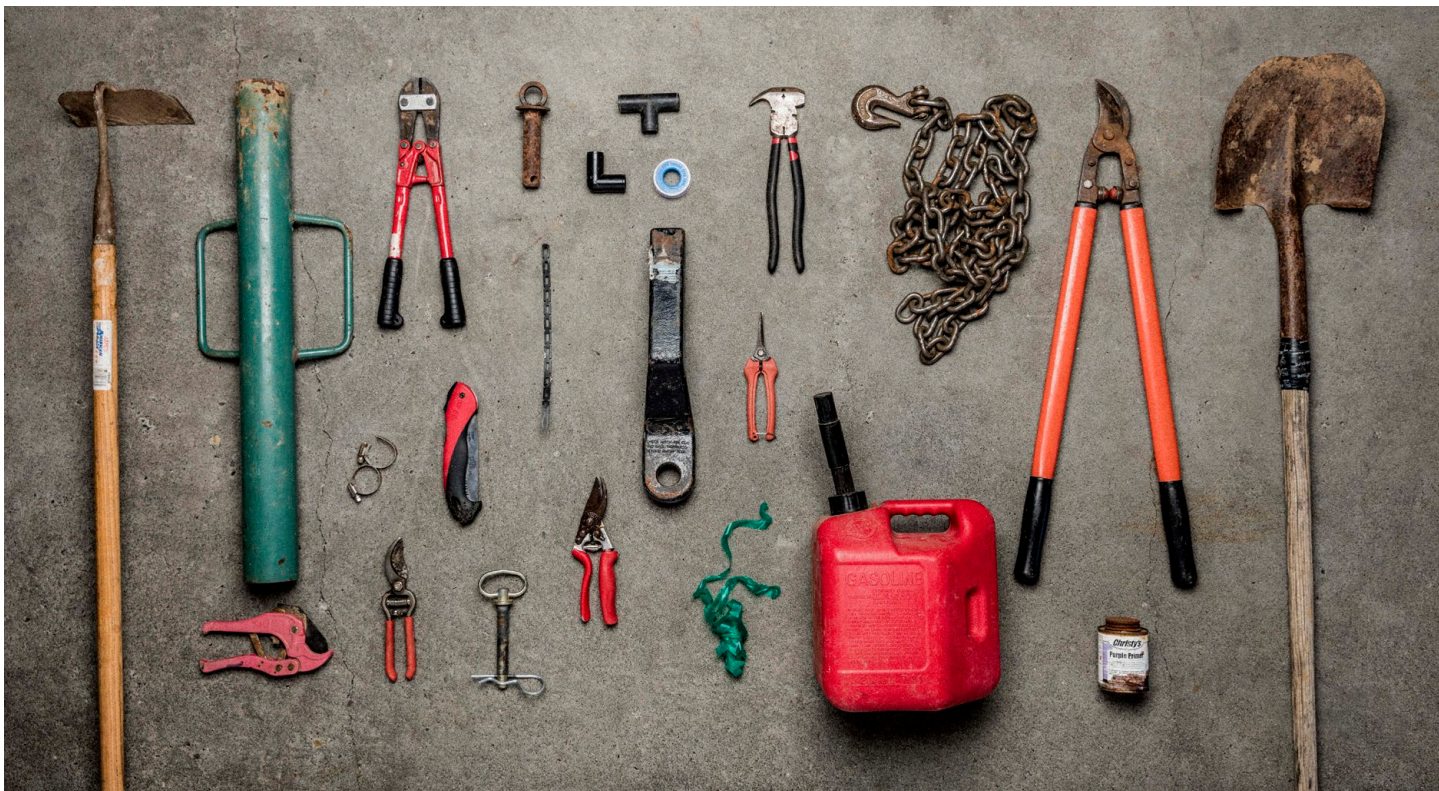
Bill Smart can be contacted at bill@limericklanewines.com.



JAKE NEUSTADT *consulting viticulturist*

Jake Neustadt earned his B.S. in Viticulture and Enology at the University of California, Davis in 2014 with a desire to farm grapes. In 2015, he worked on a field crew growing Pinot noir in Central Otago (New Zealand) before joining Ridge Vineyards to work with California's historic vineyards. He is now a California State Certified Pest Control Adviser and the in-house viticulturist for Bedrock Wine Co., a fellow member of the Historic Vineyard Society.

Taking inspiration from the remarkable sustainability of the ancient vines, Jake farms Limerick Lane with minimal irrigation (often dry-farming) and establishes many new blocks using the same, Gobelet-style pruning system. Along with these lessons, Jake also incorporates modern agroecological practices such as permanent cover crops and polyculture to ensure that the vineyard can foster a healthy biosphere both above and below the ground.



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 families. 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.

EXPERIENCE

We bottle joy.

The joy that surrounds us in the form of low hills that encompass our century-old vines and olive trees. The silence atop those hills, where 360-degree views reveal both our small, unique Russian River microclimate and the swaths of vineyards that surround it—not the top of the world. But it feels like it. Breathtaking—but here, guests step away from stresses and demands and deadlines, and catch their breath.

Our wines sing of this magical place: balanced, rich, and bright. Excellent sipped alone, they shine alongside a wide variety of foods, everything from relaxed barbecues to multi-course meals or elegant passed hors d'oeuvres. Our facilities include indoor and outdoor spaces for parties of 8 to 100 people. Corporate retreats, anniversaries, reunions, board meetings, birthday celebrations. . . all can be tailored to guests' preferences and specific requirements. Our vineyard alley is a spectacular spot for farm-to-table dinners. The gated pool, fully stocked chef's kitchen, and olive groves provide a lovely setting for sunset receptions. Visitors interested in learning how wine is made might opt for an intimate wine pairing dinner in the cellar.

No matter the specifics or size of the party, our mission is to share not only our wines, but also the sense of wonder here—the grapes, the hills, the soil and sky. Our guests are with us for a short time, but our job is not really complete until each and every one—out there again amidst the stresses and demands and deadlines—opens a bottle of Limerick Lane wine, pours out a glass, breathes it in, and relives the joy he or she experienced in this rare and exceptional place.



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



THE WINES

*Rich, powerful, full-bodied wines
that are also strikingly fresh and bright.*

*An unexpected combination that
only occurs in our northeastern
corner of the Russian River valley.*

RUSSIAN RIVER VALLEY ZINFANDEL

Our signature bottling, this wine exudes Russian River Valley
terrior blending our estate fruit with key grower partners.

ESTATE WINES

These wines represent individual blocks within our estate
and are only bottled when the vintage allows us to express the
uniqueness of each site.

SINGLE VINEYARD DESIGNATE ZINFANDELS

The offerings come from other extraordinary old vine sites in
California and are produced in partnership with the growers
who farm them.

RHONE WINES

Our Rhone wines represent a new era of grape growing on our
estate allowing us to express unique varieties that further tell
the story of our special corner of the Russian River Valley.

ACCOLADES

“THE WINES SHOW A REAL SENSE OF PLACE.

They combine the power of a relatively warm knoll just south of Healdsburg with the cooling influence of the Russian River Valley appellation.”

- VIRGINIE BOONE, JIM GORDON & MATT KETTMANN for *Wine Enthusiast*

“It would be a stretch to call Limerick Lane an up-and-coming winery. Its original vineyard was planted in 1910, and newer plantings in the 1970s established it as a star in the emerging California wine industry.

IN SHORT, IT IS A HISTORIC CALIFORNIA WINERY
WITH A STERLING REPUTATION.”

- ROBERT WHITLEY

“Limerick Lane’s estate vineyard is one of the great, historic old-vine vineyards of the Russian River Valley. With it’s well-drained, rocky soils and expertly tended vines,

IT PRODUCES WINES OF EXCEPTIONAL HARMONY
AND BALANCE.”

-MIKE OFFICER, Carlisle Winery

ACCOLADES

LIMERICK LANE
CELLARS

WINE ADVOCATE
 WINE SPECTATOR
 WINE ENTHUSIAST
 ANTONIO GALLONI
 JEB DUNNUCK

RUSSIAN RIVER ZINFANDEL

2011	91	91		90
2012	94	94		92
2013	92		91	91
2014	94			
2015	91	91		93
2016	92	93	93	95
2017				94
2018		93		93
2019			90	92
2020				91
2021				91

ESTATE CUVÉE

2011	92			
2012	95	96	92	
2013	93	96	90	
2014	93			
2015	93	95	95	95
2016	94	95	95	94
2017			94	97
2018		93	93	93+
2019				95
2020				94
2021		93		94

ROCKY KNOLL ZINFANDEL

2011	92	92		90
2012	92	93		92+
2013	95	90	97	91
2014	92			
2015	94	90	94	94
2016			92	92+
2017				93
2018		93	95	94
2019		95		93+
2020				95
2021		93		

1910 BLOCK ZINFANDEL

2011	95			92
2012	94	93		93+
2013	92	91	93	92
2014	96			
2015	95	91	90	94
2016	96+	94	95	96
2017				97
2018		92	93	93
2019		94		93+
2020				94
2021		93		95

MARQUIS ZINFANDEL

2018		95	96	98
2019		94		92
2020				93
2021		92		94

BEDROCK VINEYARD ZINFANDEL

2018		95	94	95+
2019		93		92
2020				93
2021		92		

SQUATTER'S HILL ZINFANDEL

2019		94		93
2020				91
2021		94		

CARLISLE VINEYARD ZINFANDEL

2018		96	95	94
2019		95		96

BANFIELD VINEYARD ZINFANDEL

2018		94	94	93
2019		94		93
2020				92
2021		93		91

RUSSIAN RIVER ROSÉ

2015		94	
2016		92	
2017	89	94	91
2018		94	
2019		93	

MONTE ROSSO ZINFANDEL

2020		94	93
2021		94	95