



CALERA

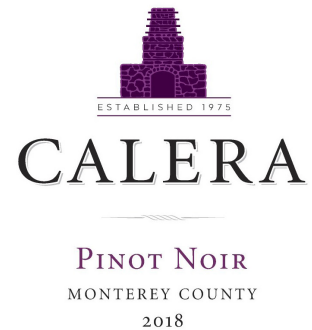
2018 MONTEREY COUNTY PINOT NOIR CHALONE VINEYARD

Like our own Mt. Harlan estate vineyards, Chalone Vineyard's renowned Pinot Noir vines are planted in limestone-rich soils at soaring elevations reaching heights of 1,800 feet.

Crafted using grapes from 20-year-old vines, this dynamic wine offers velvety tannins, lush flavors of blueberry and briary strawberry and a sophisticated undercurrent of minerality.

VINTAGE NOTES

The quality of the 2018 growing season in Monterey County was fantastic. After warm early spring weather led to an early bud break, the temperatures cooled in late-spring, followed by sunny days with moderate temperatures throughout the summer. This provided us with long hangtimes, which resulted in beautifully ripe flavors overall. At the same time, the temperate weather allowed the fruit to retain ideal acidity, yielding vibrant and complex wines, with excellent structure and alluring flavors.



CHALONE VINEYARD

WINEMAKING NOTES

Grown at elevations reaching 1,800 feet, the famed Chalone Vineyard has produced a dynamic expression of cool-climate Pinot Noir, with firm, age-worthy tannins, lush dark berry aromatics and sophisticated mineral and spice notes. On the palate, flavors of blackberry, cassis, red cherry and wild strawberry mingle with hints of saddle leather and fresh-cracked black pepper before concluding in a long energetic finish.

WINEMAKING

APPELLATION Central Coast

VINEYARD Chalone Vineyard

VARIETAL COMPOSITION 100% Pinot Noir

OAK PROFILE & AGING Aged in 100% French oak, 30% new

SOILS Limestone

ALCOHOL 14.5%

PH 3.55

ACIDITY 0.61 g/100 ml

FERMENTATION Native

DUCKHORN PORTFOLIO



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