



CALERA

2015

PINOT NOIR

CENTRAL COAST

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area.

Winemakers Notes

The bouquet possesses a lovely mix of richness, fruit and savory like blackberry pie; quite comforting. On the palate we find intriguing hints of pink rose, briar, red currant, violets and spice; this Pinot has an alluring silky texture with deep flavors of black cherry, baking spice and a whisper of licorice. It's nicely structured and lingers beautifully on the finish.

Vineyard Details

Laetitia Vineyard - San Luis Obispo County
Bien Nacido Vineyard - Santa Barbara County
Sierra Madre Vineyard - Santa Barbara County
Chula Viña Vineyard - Monterey County
Pedregal Vineyard - San Benito County
Solomon Hills Vineyard - Santa Barbara County

Wine Analysis

Total Acidity: 6.4 g/l
Final pH: 3.64
Malolactic: 100%
Time in barrel: 11 months, 10% new
Alcohol: 14.5%

Vintage and Winemaking Detail

The fourth year of a drought gave us very low yields across California, resulting in wines with great depth and concentration. 2015 was the earliest and fastest harvest ever for us here at Calera.

After hand harvesting, the grapes were fermented with native yeast in small open-top fermenters. After fourteen days, the wines were pressed, settled over night, and then moved to Calera's barrel cellar. The wine was aged without racking, in French oak barrels, 10% new, for eleven months. The individual barrel lots were combined prior to bottling.