



CALERA

2016 Muns Pinot Noir



Since our founding in 1975, we have been fascinated by the purity, elegance and aging potential of Pinot Noir grown on mountain vineyards. In 2015, our appreciation for the depth and complexity of these wines led us to Muns Vineyard in the Santa Cruz Mountains. Located above the fog line at 2,600 feet, Muns Vineyard has an ideal south-facing aspect that looks out over the Monterey Bay. While the site benefits from abundant sunshine, the high, windswept location lengthens the growing season, while producing thicker grape skins.

In the Vineyards

After several years of drought, the winter of 2016 brought significant rainfall which replenished the soils and led to a near-ideal growing season. The rains continued into Spring with budbreak commencing in mid-March. Our Muns Vineyard experienced great vine vigor and growth, with the Pinot Noir reaching full bloom in mid-June. We harvested on September 29th, with our grapes displaying excellent structure and acidity with elegant spice and earthy notes.

Comments from the Winemaker

Located at an elevation of 2,600 feet, this windswept mountain vineyard has produced a beautifully structured and age-worthy wine, with firm tannins and generous layers of blackberry and blueberry. On the palate, the dark fruit flavors mingle with hints of ripe plum, with notes of cracked pepper and anise adding nuance and sophistication.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Santa Cruz Mountains

Harvest Date: September 29

Average Sugar at Harvest: 25.5° Brix

Cooperage

100% French oak

Barrel Aging: 17 months

30% new, 20% second vintage, 50% neutral

Production and Technical Data

Alcohol: 14.5%

0.59 g/100 ml titratable acidity

14 days fermentation at 60°F, 90°F, 60°F

pH: 3.76