



CALERA

2017 Central Coast Pinot Noir

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

In the Vineyards

The season began with one of the wettest winters in memory, followed by a warm spring that led to a well-timed budbreak. The warm, sunny weather continued throughout summer, providing ideal growing conditions. After a significant Labor Day heat spike led us to harvest a few of our earlier-ripening sites, a perfectly timed cooldown in late summer and early fall provided additional hangtime for the rest of the grapes to achieve optimal ripeness. While overall yields were down slightly in 2017, the quality is excellent.

Comments from the Winemaker

Made from a handful of the finest vineyards on the Central Coast, this lush and vibrant Pinot Noir displays alluring layers of blackberry jam, red cassis and Bing cherry, underscored by hints of wild game and pennyroyal that add nuance and complexity to a long, focused finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Central Coast

Harvest Dates: September 11 – October 16

Average Sugar at Harvest: 24.5° Brix

Vineyards: Bien Nacido, Pedregal, Eden Rift, Laetitia, Besson, Solomon Hills, Muns, Garys', Flint

Cooperage

100% French oak

Barrel Aging: 10 months

10% new, 10% second vintage, 80% neutral

Production and Technical Data

Alcohol: 14.5%

0.65 g/100 ml titratable acidity

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

pH: 3.60

