



CALERA

2017 Santa Cruz Mountains Pinot Noir *Muns Vineyard*



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

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

Located at an elevation of 2,600 feet, this windswept mountain vineyard has produced a beautifully structured wine with enlivening acidity and supple, balanced tannins. On the palate, flavors of ripe raspberry, cherry and fruit punch mingle with hints of root beer and anise, driving the wine to a bright, sophisticated finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Santa Cruz Mountains

Harvest Dates: October 10-12

Average Sugar at Harvest: 25.5° Brix

Cooperage

100% French oak

Barrel Aging: 16 months, 30% new, 70% neutral

Production and Technical Data

Alcohol: 14.9%

0.65 g/100 ml titratable acidity

pH: 3.54

SRP: 48.00