



CALERA

2018 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.

VINTAGE NOTES

The quality of the 2018 growing season in the Santa Cruz Mountains was fantastic. After warm early spring weather led to an early budbreak, the temperatures cooled in late-spring, followed by sunny days with moderate temperatures throughout the summer. This provided us with exceptionally long hangtimes that resulted in beautifully ripe flavors in the grapes. At the same time, the temperate weather ensured that the fruit retained ideal natural acidity, yielding vibrant wines, with exceptional structure and alluring flavors.

WINEMAKING NOTES

In 2018, this windswept mountain vineyard produced a beautifully intricate and expressive Pinot Noir with aromas of black cherry, sarsaparilla, vanilla, cedar and rose petal. The ripe cherry notes are echoed on the velvety palate, where they mingle with flavors of black currant, tea leaves and fresh-cracked pepper throughout a long, sumptuous finish.

WINEMAKING

APPELLATION Santa Cruz Mountains

VINEYARD Muns Vineyard

VARIETAL COMPOSITION 100% Pinot Noir

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

ALCOHOL 14.5%

PH 3.65

ACIDITY 0.65 g/100 ml



DUCKHORN PORTFOLIO



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