



CALERA

2018 Central Coast Vin Gris

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area. This is a delightful, European-style dry Rosé, made of 100% Pinot Noir. The wine is light colored, fruity, crisp and flavorful. It's spunky and fun, just right for barbeques, picnics and warm weather events.

In the Vineyards

The quality of the 2018 growing season on California's Central Coast 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 some of the longest hangtimes we have ever seen in a few of our Central Coast vineyards, which resulted in beautifully ripe flavors overall. At the same time, the temperate weather allowed the fruit to retain ideal acidity, yielding vibrant and complex wines, with excellent structure and alluring flavors.

Comments from the Winemaker

Made using grapes from a prized single vineyard in the Central Coast's Cienega Valley AVA, this Vin Gris of Pinot Noir offers dazzling layers of strawberry, rhubarb, cranberry and pomegranate, along with hints of fresh-cut grass and orange zest that linger on the vivacious finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Cienega Valley, Central Coast

Vineyard: Flint Vineyard

Harvest Date: September 27

Average Sugar at Harvest: 24.5° Brix

Winemaking

100% stainless steel

Production and Technical Data

Alcohol: 14.5%

0.75 g/100 ml titratable acidity

32 days fermentation at 55°F

pH: 3.02

