



CALERA

2019 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

After a cool, wet start to the season, summer brought near-perfect weather. While a cool, wet winter and spring on the Santa Cruz Mountains led to a late budbreak, moderate summer temperatures with no late-season heat events ensured that the fruit enjoyed abundant hangtime. Harvest began in late September and continued throughout October, resulting in elegant and age-worthy whites with lovely underlying power, and graceful and dynamic reds with complex layers of bright fruit and savory spice.

WINEMAKING NOTES

In 2019, this cool, windswept mountain vineyard produced a beautifully bright and elegant Pinot Noir with lavish aromas of raspberry, ripe cherry, cola and hints of forest floor. On the palate, it strikes a seamless balance between acid and tannin, framing the lush raspberry and blackberry flavors as they glide to a long, vibrant finish.

WINEMAKING

APPELLATION Santa Cruz Mountains

VINEYARD Muns Vineyard

VARIETAL COMPOSITION 100% Pinot Noir

OAK PROFILE & AGING Aged 15 months in 100% French oak
30% new, 70% neutral

ALCOHOL 14.5%

PH 3.74

ACIDITY 0.5 g/100 ml

SOILS Limestone & decomposed granite

FERMENTATION Whole cluster fermentation with native yeast



THE DUCKHORN PORTFOLIO



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