



CALERA

2021 MONTEREY COUNTY PINOT NOIR CHALONE VINEYARD

Like our own Mt. Harlan estate vineyards, Chalone Vineyard's renowned Pinot Noir vines are planted in limestone-rich soils at soaring elevations reaching heights of 1,800 feet. Crafted using grapes from 20-year old vines, this dynamic wine offers velvety tannins, lush flavors of blueberry and briary strawberry and a sophisticated undercurrent of minerality.

VINTAGE NOTES

The 2021 growing season began with below-average winter rainfall followed by moderate spring temperatures, with budbreak occurring at varied times throughout the Central Coast. The temperate weather continued into early summer, which ensured abundant hangtime and one of the latest Central Coast harvests on record. The resulting wines show pin-point balance with lovely aromas, excellent energy and acidity, and pure sophisticated flavors.

WINEMAKING NOTES

Grown at elevations reaching 1,800 feet, the famed Chalone Vineyard has produced a lush and sophisticated wine with aromas of juicy pomegranate, boysenberry and briar patch. On the palate, flavors of cherry cola, sweet leather, and black pepper are framed by silky tannins and an undercurrent of tightly wound acidity.

WINEMAKING

APPELLATION Monterey County

VINEYARD Chalone Vineyard

VARIETAL 100% Pinot Noir
COMPOSITION

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

ALCOHOL 14.5%

PH 3.44

ACIDITY 0.58 g/100 ml

SOILS Decomposed granite

FERMENTATION Open top fermentation with indigenous yeast

CLONES Pommard

