



CALERA

2022 SANTA CRUZ MOUNTAINS PINOT NOIR MUNS VINEYARD

Since our founding in 1975, we have been captivated 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 and produces thicker grape skins, enhancing flavor concentration.

VINTAGE NOTES

The Santa Cruz Mountains, known for their higher annual rainfall, experienced a beautifully paced growing season in 2022, with timely budbreak and bloom despite below-average precipitation. Warm, sunny summer weather supported steady vine development, though veraison arrived a few weeks later than usual. A heat event near Labor Day accelerated ripening, allowing us to harvest Muns Vineyard between September 12 and 14. The resulting wines shine with pure, vibrant flavors and energetic acidity.

WINEMAKING NOTES

This windswept mountain vineyard yielded a radiant and elegant Pinot Noir in 2022, with inviting aromas of Rainier cherry, black pepper, and raspberry. On the palate, vibrant notes of red currant and a hint of fresh strawberries are framed by lively acidity, leading to a crisp, polished finish.

WINEMAKING

APPELLATION Santa Cruz Mountains

VINEYARD Muns Vineyard

VARIETAL COMPOSITION 100% Pinot Noir

OAK PROFILE & AGING Aged 16 months in 100% French oak
30% new, 70% neutral

ALCOHOL 14.5%

PH 3.64

ACIDITY 0.63 g/100 ml

CLONES Mix of Dijon clones

FERMENTATION Whole cluster fermentation with native yeast



THE DUCKHORN PORTFOLIO



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