



## 2023 CENTRAL COAST PINOT NOIR

In 1975, legendary vintner and pioneer Josh Jensen founded Calera (Spanish for “lime kiln”) high in the Gabilan Mountains of California’s majestic Central Coast. In the four decades since, Calera has helped establish the Central Coast as one of the New World’s most exciting wine regions, while earning acclaim as one of California’s iconic wineries. Crafted using grapes from a handful of the finest vineyards on the Central Coast, this alluring wine offers enticing aromatics, soft, velvety tannins, and vibrant fruit. Nuanced and complex, this Pinot Noir showcases a long, elegant finish, solidifying its status as a regional benchmark.

### VINTAGE NOTES

The 2023 growing season began with a long, wet winter, followed by an early spring that delayed budbreak across the Central Coast. Moderate spring weather provided near-ideal conditions for bloom, while the mild temperatures persisted into summer. This extended the ripening period by an additional month, allowing the fruit to achieve exceptional ripeness with a harmonious balance of acidity and concentration.

### WINEMAKING NOTES

This expressive Pinot Noir captivates with inviting aromas of dark raspberry, sandalwood, and clove. On the palate, layers of blackcurrant and ripe cherry unfold over a backdrop of supple tannins, while hints of baking spice add depth, culminating in a long, polished finish.

### WINEMAKING

APPELLATION	Central Coast
SUB-APPELLATIONS	San Benito County, San Luis Obispo, Santa Barbara, Monterey County
VARIETAL COMPOSITION	100% Pinot Noir
OAK PROFILE & AGING	Aged for 10 months in 100% French oak 10% new, 90% neutral
ALCOHOL	14.5%
PH	3.63
ACIDITY	0.56 g/100 ml



THE DUCKHORN PORTFOLIO



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