



CALERA®
EST. 1975

2023 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 strawberry and Bing cherry and a sophisticated undercurrent of minerality.

VINTAGE NOTES

The 2023 growing season began with a long, wet winter, followed by an early spring that delayed budbreak. 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

From the renowned Chalone Vineyard, this vibrant wine opens with aromas of blackberry bramble, raspberry, and white pepper. Refined tannins frame a palate of strawberry, tobacco leaf, and Bing cherry, with persistent red fruit on the finish.

WINEMAKING

APPELLATION Monterey County

VINEYARD Chalone Vineyard

VARIETAL COMPOSITION 100% Pinot Noir

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

ALCOHOL 14.5%

PH 3.59

ACIDITY .59 g/100 ml

ROOTSTOCK St. George

CLONES Pommard

SOILS Decomposed granite

FERMENTATION Open top fermentation with indigenous yeast



THE DUCKHORN PORTFOLIO



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