



# CALERA

## 2018 SANTA LUCIA HIGHLANDS PINOT NOIR

Perched on the east-facing terraces of the Santa Lucia Mountains, where fog and powerful winds off of Monterey Bay cool the vines and extend the growing season, the Santa Lucia Highlands have emerged as one of California's preeminent regions for Pinot Noir. Crafted using grapes from a small selection of acclaimed vineyards, this limited-production wine displays the silky tannins and alluring layers of ripe cherry and raspberry that have made the Santa Lucia Highlands famous.

### VINTAGE NOTES

The quality of the 2018 growing season on California's Central Coast was fantastic. After warm early spring weather led to an early bud break, the temperatures cooled in late-spring, followed by sunny days with moderate temperatures throughout the summer. This provided us with some of the longest hangtimes we have ever seen in a few of our Central Coast vineyards, which resulted in beautifully ripe flavors overall. At the same time, the temperate weather allowed the fruit to retain ideal acidity, yielding vibrant and complex wines, with excellent structure and alluring flavors.

### WINEMAKING NOTES

A classic expression of Santa Lucia Highlands Pinot Noir, this wine displays alluring aromas of ripe black cherry and strawberry, as well as hints of dried tea leaves. On the lush, expansive palate, velvety tannins accentuate to the luxurious black raspberry and plum flavors, while carrying the wine to a long, elegant finish.

### WINEMAKING

APPELLATION Central Coast

SUB-APPELLATION Santa Lucia Highlands

VARIETAL COMPOSITION 100% Pinot Noir

OAK PROFILE & AGING Aged in 100% French oak, 30% new

ALCOHOL 14.5%

PH 3.70

ACIDITY 0.60 g/100 ml

FERMENTATION Native yeast



### DUCKHORN PORTFOLIO



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