



# CALERA

2000

PINOT NOIR

CENTRAL COAST

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area.

## Winemakers Notes

The 2000 Central Coast Pinot Noir offers generous aromas of raspberries and red stone fruit, along with a lively and enticing spiciness. The soft, silky texture enhances the wine's depth and structure while still retaining the bright acidity. This delightful wine is showing great balance and promises tremendous enjoyment for all lovers of Pinot Noir.

### Vineyard Sources

San Ysidro Vineyard – Santa Clara County  
Gimelli Vineyard – San Benito County  
Vista Verde Vineyard – San Benito County  
Sleepy Hollow Vineyard- Monterey County  
Arroyo Seco Vineyard – Monterey County  
Garys Vineyard – Monterey County  
Laetitia Vineyard – San Luis Obispo County

### Wine Analysis

Total Acidity: 6.3 g/l  
Final pH: 3.6  
Residual sugar: 0.06%  
Malolactic: 100%  
Alcohol: 14.4%

## Vintage and Winemaking Detail

A mild spring resulted in abundant fruit set throughout California in 2000. Warm summer days and cool nights during the growing season gave us optimum conditions, and with ideal fall weather we were able to leave the grapes on the vine until they reached perfect ripeness in late September. Following hand-harvesting fifty six percent of the grapes were fermented as whole cluster lots, and forty four percent were destemmed prior to fermentation. All lots were fermented with indigenous yeast in open top fermenters. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. Aged without racking in French oak barrels (Francois Freres), for eleven months, the vineyard lots were combined prior to bottling and the wine was bottled unfiltered.