



# CALERA

2001

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 2001 Central Coast Pinot Noir is a sweetly perfumed wine. Floral aromas of spring blossoms are enhanced with fruity notes of raspberry tea, black cherry and sweet spice. Medium bodied with a silky texture this wine displays excellent structure and bright acidity. This versatile wine will offer tremendous enjoyment for all lovers of Pinot Noir.

### Vineyard Sources

San Ysidro Vineyard – Santa Clara County  
Gimelli Vineyard – San Benito County  
Arroyo Seco Vineyard – Monterey County  
Laetitia Vineyard – San Luis Obispo County

### Wine Analysis

Brix at Harvest: 24.3 °B (avg.)  
Total Acidity: 6.1 g/l  
Final pH: 3.7  
Malolactic: 100%  
Alcohol: 13.8%

## Vintage and Winemaking Detail

Lovely mild spring weather and a fairly warm summer in 2001 gave us a relatively bountiful crop with volumes of varietal character and sweetness. Beginning in mid-September the Pinot Noir grapes ripened first in our northernmost Central Coast Vineyards, with the grapes from San Luis Obispo picked early October. Following hand-harvesting, forty five percent of the grapes were fermented as whole cluster lots, with fifty five percent being 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 mostly Francois Freres barrels, 10% new, for eleven months, the vineyard lots were combined prior to bottling and the wine was bottled unfiltered.