



CALERA

2001

EL NIÑO PINOT NOIR

CALIFORNIA

Calera's El Niño wines are made from grapes grown by selected vineyards within California's Central Coast Region.

Winemakers Notes

The 2001 El Niño Pinot Noir has delightful fresh berry aromas and generous fruit on the palate. It is a crisp and refreshing Pinot Noir, and a versatile wine for all occasions.

Vineyard Sources

San Ysidro Vineyard – Santa Clara County
Gimelli Vineyard – San Benito County

Wine Analysis

Total Acidity: 5.6 g/l
Final pH: 3.7
Residual sugar: 0.02%
Malolactic: 100%
Alcohol: 13.9%

Vintage and Winemaking Detail

Lovely mild spring weather and a fairly warm summer in 2001 gave us grapes with volumes of varietal fruit character and sweetness. The grapes for the El Niño Pinot Noir were hand harvested between mid and late September. Twenty nine percent of the grapes were whole cluster fermented; seventy on percent were destemmed prior to fermentation. The grapes were fermented with indigenous yeast in open top fermenters. The wines were pressed after 14 days and raked by gravity to barrels following overnight settling. Aged without racking in mostly Francois Freres barrels, 10% new, for twelve months, the vineyard lots were combined prior to bottling and the wine was bottled unfiltered.