



CALERA

2002

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 2002 Central Coast Pinot Noir offers beautiful berry, briar and floral aromas. Spicy flavors of raspberry tea, black cherry and sweet tobacco round out its smooth texture and enhance its firm and flavorful, bold, lingering finish.

Vineyard Sources

San Ysidro Vineyard – Santa Clara County
Laetitia Vineyard – San Luis Obispo County
Mt. Harlan Vineyard – San Benito County
Windward Vineyard – San Luis Obispo County

Wine Analysis

Total Acidity: 6.0 g/l
Final pH: 3.58
Malolactic: 100%
Alcohol: 14.4%
Production: 6392 cases

Vintage and Winemaking Detail

2002 was an excellent vintage for Pinot Noir on the Central Coast. Relatively light fruit set coupled with a long mild summer brought us grapes bursting with flavor. Following hand-harvesting, fifty percent of the grapes were fermented as whole cluster lots, with fifty five percent being destemmed prior to fermentation. All lots were fermented with native yeasts in small, open top fermenters. The wines were pressed, settled overnight, then moved by gravity to Calera's barrel cellar. They were aged without racking in mostly Francois Freres barrels, 10% new, for eleven months, then the vineyard lots were combined prior to bottling and the wine was bottled unfiltered.