



CALERA

2002

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

This wine's fresh bright aromas of strawberry and plum, and its juicy and flavorful mid-palate make for a truly lovely El Niño Pinot Noir. The flavors are intense with loads of varietal character and notes of strawberry, raspberry and black tea. Great balance and a rich velvety texture, with its hints of spicy oak make this a wonderfully enjoyable Pinot Noir.

Vineyard Sources

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

Wine Analysis

Brix at Harvest: 24.2 °B (avg)
Total Acidity: 5.2 g/l
Final pH: 3.7
Malolactic: 100%
Alcohol: 13.7%

Vintage and Winemaking Detail

2002 was an excellent vintage for Pinot Noir on the Central Coast. Small berry size and a light fruit set coupled with a long mild summer brought us grapes bursting with flavor. The grapes for the El Niño Pinot Noir were hand harvested between mid and late September. Ninety one percent of the grapes were whole cluster fermented; the remaining nine percent was destemmed prior to fermentation. The grapes 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 twelve months, the vineyard lots were combined prior to bottling and the wine was bottled unfiltered.