



CALERA

2004

PINOT NOIR

CENTRAL COAST

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

Winemakers Notes

Deep color and intensely fruitful flavors are the distinguishing characteristics of the 2004 Central Coast Pinot Noir. The concentrated aroma displays loads of varietal personality accentuated by notes of ripe blackberry and plum. The wine is lively on the palate with berry flavors that are enhanced with hints of black tea and sweet spice. It is well structured with a backbone of balanced tannin that will assure this wine's longevity.

Vineyard Source

San Ysidro Vineyard – Santa Clara County
Mt. Harlan Vineyard – San Benito County

Wine Analysis

Total Acidity: 6.7 g/l
Final pH: 3.55
Malolactic: 100%
Alcohol: 14.5%
Production: 5005 cases

Vintage and Winemaking Detail

2004 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. Pinot Noir fruit of excellent quality was harvested from the San Ysidro Vineyard throughout the month of September. After hand harvesting, fifty percent of the grapes were fermented whole cluster, the remaining fifty percent were destemmed prior to fermentation. All lots were fermented, with native yeasts in small, open top fermenters. After fourteen days, the wines were pressed, settled overnight, and then moved by gravity to Calera's barrel cellar. They were aged without racking in mostly François Freres barrels, 10% new, for twelve months. The vineyard lots were combined prior to bottling and the wine was bottled unfiltered.