



# CALERA

2005

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 deep dense red hue of the 2005 Central Coast Pinot Noir gives an indication of its complexity on the palate and rich texture. Sweet smelling scents of dark cherries and plum are entwined with notes of tea, briar and smoky oak. The flavors are fruitful and layered with a core of fine tannins and well-balanced acidity.

### Vineyard Source

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

### Wine Analysis

Total Acidity: 6.1 g/l  
Final pH: 3.57  
Malolactic: 100%  
Alcohol: 14.1%  
Production: 9425cases

## Vintage and Winemaking Detail

Plentiful rainfall in the spring served to keep the soil moist and the vines growing late into the summer of 2005. Grapes with excellent Pinot Noir varietal character were harvested from the Central Coast vineyards from early September through mid October. 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 eleven months, the vineyard lots were combined prior to bottling and the wine was bottled unfiltered.