



CALERA

2007

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 2007 Central Coast Pinot Noir draws us in with aromas of black cherry, mineral and briar bramble. Flavors of blackberry, licorice (hints of both red & black), cherry cream, wild herbs and citronella dance on the palate. The texture is smooth, rich and savory, with a nice, firm tannin structure, and expresses accents of bright cherry, berry fruit while awarding us a clean, smooth lively finish.

Vineyard Source

Doctor's Vineyard – Monterey County
Scheid Vineyard – Monterey County
Zabala Vineyard – Monterey County
RFP Vineyard – San Benito County
Flint Vineyard – San Benito County
SMD Vineyard – Monterey County
Los Alamos Vineyard – Santa Barbara County
Kellner Vineyard – Santa Clara County
Chula Vina Vineyard – Monterey County

Wine Analysis

Total Acidity: 5.9 g/l
Final pH: 3.68
Malolactic: 100%
Alcohol: 14.8%

Vintage and Winemaking Detail

Very cool summer temperatures and less fog around the coast kept moisture levels down. This brought us ideal conditions for hanging the grapes on the vine for more concentrated flavors. Pinot Noir of excellent quality was harvested from the beginning of September until the middle of 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.