



CALERA

2008

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 2008 Central Coast Pinot Noir has a vibrant, beautiful garnet color. Aromas of black cherry with a hint of sweet oak wrap around a comforting core of boysenberry pie. The taste is lively – spicy blackberry and cassis, with bramble & briar and good structure. This is a smooth, delightful wine with a lot of personality.

Vineyard Source

Scheid Vineyard – Monterey County
Laetitia Vineyard – San Luis Obispo County
Zabala Vineyard – Monterey County
Doctor's Vineyard – Monterey County
RFP Vineyard – San Benito County
Pedregal Vineyard – San Benito County
Santa Lucia Vineyard – Monterey County
Flint Vineyard – San Benito County
Kellner Vineyard – Santa Clara County
Besson Vineyard – Santa Clara County

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.63
Malolactic: 100%
Alcohol: 14.4%

Vintage and Winemaking Detail

Late spring frosts hit most of California's Central Coast in 2008 bringing lower yields. With warmer summer temperatures we were able to achieve a balanced ripeness with a restrained intensity. We picked most of the Central Coast Pinot Noir from the middle of September through 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.