



# CALERA

2010

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*

A wonderful, full gentle bouquet of red plum, berries, rose petal and mineral accents lively flavors of blackberry, raspberry and sassy sour cherry. This wine offers great depth, spice, a hint of sweet oak and beautiful texture with very fine-grained tannins and a soft, round, easy drinking mouthfeel that lingers on leaving you wanting another taste.

*Vineyard Source*

Laetitia Vineyard – San Luis Obispo County  
Chula Viña – Monterey County  
Besson Vineyard – Santa Clara County  
Doctor's Vineyard – Monterey County  
Flint Vineyard – San Benito County  
San Ysidro Vineyard – Santa Clara County

*Wine Analysis*

Total Acidity: 6.4 g/l  
Final pH: 3.61  
Malolactic: 100%  
Alcohol: 14.9 %

*Vintage and Winemaking Detail*

Spring time temperatures brought on an average bud break, but an unusual cool summer made for a very long growing season. The Central Coast Pinot Noir was picked very late in the season mostly in mid October. Due to the cool temperatures we find a wonderful balance between bright natural acidity and lively fruit characters. 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. The wine was aged without racking in mostly French oak Barrels, 10% new, for eleven months. The vineyard lots were combined priori to bottling and the wine was bottled unfiltered.