



CALERA

2012

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 bouquet of our 2012 Central Coast Pinot Noir is enticing; aromas of deep, dark berry spice and violets that hint at the depth of this delightful wine. Juicy black currant, plum and cherry cola flavors accent the round texture, gentle structure and soft oak undertones. This wine is extremely flavorful and a fantastic value.

Vineyard Details

Laetitia Vineyard- San Luis Obispo County
Sierra Madre Vineyard- Santa Barbara County
Antle Vineyard – Monterey County
Bien Nacido Vineyard- Santa Barbara County
Doctor's Vineyard- Monterey County
Pedregal Vineyard – San Benito County
Chula Vina Vineyard- Monterey County
Besson Vineyard- Santa Clara County
Flint Vineyard- San Benito County
Idyll Times Vineyard- San Benito County

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.62
Malolactic: 100%
Time in barrel: Eleven months, 10% new
Alcohol: 14.6 %

Vintage and Winemaking Detail

In 2012 Central California saw bigger crop loads, but ideal weather conditions for outstanding quality fruit. Spring temperatures hovered around the upper 60's to low 70's allowing abundant healthy shoots and clusters. Moderate summer temperatures gave us ample time to hang Central Coast Pinot Noir.

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.