



CALERA

2013

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

Aromas of boysenberry, blueberry, spice and sandalwood lead you into this alluring 2013 Central Coast Pinot Noir with its graceful yet structured body. Flavors of black plum, graphite, cinnamon hearts, cherry cola, forest floor, oolong tea and a faint whisper of watermelon meander across the palate into a lively, bright and very flavorful finish.

Vineyard Details

Laetitia Vineyard- San Luis Obispo County
Sierra Madre Vineyard- Santa Barbara County
Bien Nacido Vineyard- Santa Barbara County
Solomon Hills Vineyard- Santa Barbara County
Doctor's Vineyard- Monterey County
Chula Viña Vineyard- Monterey County
Besson Vineyard- Santa Clara County
Flint Vineyard- San Benito County
Besson Vineyard- Santa Clara County
Pedregal Vineyard – San Benito County

Wine Analysis

Total Acidity: 6.5 g/l
Final pH: 3.59
Malolactic: 100%
Time in barrel: Eleven months, 10% new
Alcohol: 14.0 %

Vintage and Winemaking Detail

Warm spring time temperatures brought on an early bud-break throughout most of California. For the second year in a row California saw abundant yields in most vineyards. The warm sunny days of summer made for an ideal ripeness in our 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 prior to bottling and the wine was bottled unfiltered.