



CALERA

2014

VIN GRIS OF 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

Beautiful aromas of crushed rose petals, essence of ripe strawberry, tangerine peel and orange marmalade nicely accent the brightness of this delightful dry rosé. Flavors of apricot, watermelon Jolly Rancher® candy, blanched white almond and a bit of chalk linger into a bright, crisp and flavorful finish.

Vineyard Sources

Solomon Hills Vineyard, Santa Barbara Count 66%
Flint Vineyard, San Benito County 34 %

Wine Analysis

Total Acidity: 7.6 g/l
Final pH: 3.15
Residual Sugar: .03%
Alcohol: 13.6%
Production: 728 cases

Vintage and Winemaking Detail

Coming off of the third year of a drought the Central Coast wine region was expecting to see lower yields with struggling vines. Much to our surprise the vines responded well to the sunny winter and spring days, and were very productive. Although it was a very dry year we saw brilliant sunshine throughout the growing season with early harvest dates. Both the Solomon Hills and Flint Vineyards were hand selected for the Vin Gris.

The 2014 vintage turned out to be great with good yields and intense flavors. Both portions of vineyards used for the Vin Gris were picked separately from the main lots marked for Rosé. They were pressed when received at the winery directly into a stainless steel fermentation tank. The wine was fermented at cold temperatures to retain vibrancy of the fruit. After fermentation the wine was racked and cold settled for two months to inhibit malo-lactic fermentation. We bottled the wine in early February.