



CALERA

2015

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

This dazzling dry Rosé of Pinot Noir possesses a lovely salmon hue and splendid aromas of strawberry, floral, citrus and mandarin rind. The palate is bright, juicy and flavorful with notes of cherimoya, Asian pear, star fruit and gummy bears. This wine is succulent and mouthwatering; perfect for anytime sipping.

Vineyard Sources

Flint Vineyard, San Benito County	70%
Chula Viña Vineyard, Monterey County	30%

Wine Analysis

Total Acidity: 7.2 g/l
Final pH: 3.23
Alcohol: 13.6%
Production: 250 cases

Vintage and Winemaking Detail

It looked like the drought caught up with the rest of the Central Coast of California in 2015. Not only were yields down due to lack of rainfall, most of California saw strange cold weather during Pinot Noir bloom. Nevertheless the season was very early, but surprisingly we made elegant acidic pinots. The Vin Gris is no exception, with vibrant aromas and balanced acids we feel this is one of the best yet.

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 mid-January.