

2009 Calera Pinot Noir

RATING:	92 points
PRODUCER:	Calera
FROM:	Central Coast, California, USA
VARIETY:	Pinot Noir
DRINK:	2011-2016
SOURCE:	WA, #196 Aug 2011

was aged without racking in French oak barrels, 10% new, for eleven months. The individual barrel lots were combined prior to bottling.

The 2009 Pinot Noir bursts from the glass with expressive red fruit, flowers, spices and mint. It shows lovely mid-palate juiciness and an elegant, polished finish. At \$24 a bottle, **it may very well be the single finest value in American Pinot Noir**. I was hardly surprised to learn Emirates chose to serve this wine in their business class cabin last year. This is a dazzling wine from start to finish. It is also one of the two 2009 Pinots made from fully destemmed fruit. Wow! – Antonio Galloni

92 points OT COAST 2009 PINOT NOIR CENTRAL COAST Calera's 2009 Central Coast Pinot Noir is made from grapes grown by the following selected vineyards in California's Central Coast Viticultural Area: San Luis Obispo County Laetitia Vineyard 33% Scheid Vineyard 17% Monterey County San Ysidro Vineyard Santa Clara County 16% Doctor's Vinevard Monterey County 12% Chula Viña Vineyard 10% Monterey County Flint Vineyard San Benito County 7% Santa Clara County 5% Besson Vineyard After hand harvesting, the grapes were fermented with native yeast 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