



CALERA

2003

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 2003 Central Coast Pinot Noir shows luscious blackberry, black cherry and rose petal aromas. Deep spicy flavors of briar, sweet tobacco and black plum round out its silky texture and enhance its lingering firm and flavorful finish.

Vineyard Source

These grapes come exclusively from:
San Ysidro Vineyard – Santa Clara County

Wine Analysis

Total Acidity: 6.3 g/l
Final pH: 3.68
Malolactic: 100%
Alcohol: 14.5%
Production: 4182 cases

Vintage and Winemaking Detail

The 2003 growing season was textbook perfect. Warm temperatures in early spring gave way to mild days and cool nights throughout the summer. Pinot Noir fruit of excellent quality was harvested from the San Ysidro Vineyard throughout the month of September. After hand harvesting, fifty percent of the grapes were fermented whole cluster, the remaining fifty percent were destemmed prior to fermentation. All lots were fermented, with native yeasts in small, open top fermenters. After fourteen days the wines were pressed, settled overnight, then moved by gravity to Calera's barrel cellar. They were aged without racking in mostly Francois Freres barrels, 10% new, for twelve months, the vineyard lots were combined prior to bottling and the wine was bottled unfiltered.