



CALERA

2006

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

Deep color and fresh fruitful flavors distinguish the 2006 Central Coast Pinot Noir. The aroma is concentrated with an abundance of varietal personality accented by notes of ripe black cherries, plum and sweet spice. The wine is lively on the palate with ripe summer berry flavors complimented by hints of black tea and exotic spice. It is both richly textured and well balanced with a core of fine tannin that will assure its longevity.

Vineyard Source

San Ysidro Vineyard – Santa Clara County
Los Alamos Vineyard – Santa Barbara County
Scheid Vineyard – Monterey County
Arroyo Seco Vineyard – Monterey County

Doctor's Vineyard – Monterey County
Mt. Harlan Vineyard – San Benito County

Wine Analysis

Total Acidity: 6.0 g/l
Final pH: 3.67
Malolactic: 100%
Alcohol: 14.0%

Vintage and Winemaking Detail

Cool wet weather in the spring of 2006 led to a late start to the growing season. However, warm temperatures in July and August allowed the fruit to fully ripen just a few weeks later than normal. Pinot Noir grapes with excellent varietal character were harvested from the Central Coast vineyards starting late September and through the entire month of October. 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, and then moved by gravity to Calera's barrel cellar. They were aged without racking in mostly François Freres barrels, 10% new, for eleven months. The vineyard lots were combined prior to bottling and the wine was bottled unfiltered.