



CALERA

2016 CENTRAL COAST PINOT NOIR

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area.

Harvest Notes

After five years of drought, we welcomed a return to normal winter rainfall in 2016. These early season rains replenished the vineyards to begin a near-ideal growing season. After a warm spring led to an early budbreak, summer seemed to arrive quickly on the Central Coast. While we had abundant warmth in July and August, cool evenings allowed the grapes to mature perfectly, and harvest commenced in mid-August. While the grapes were small and dense, good-sized clusters delivered yields close to our annual averages. As a result, our 2016 Pinot Noirs are beautifully balanced, yet intense, while our Chardonnays are bright, crisp and flavorful.

Comments from the Winemaker

Crafted using grapes from a handful of the finest vineyards on the Central Coast, this alluring wine offers lovely aromatics, soft, velvety tannins and vibrant fruit. On the palate, layers of Bing cherry, wild strawberry and saffras are underscored by hints of white pepper and baking spices that add nuance and complexity to a long, lush finish.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: September 7 – October 3, 2016

Average Sugar at Harvest: 24.5° Brix

Winemaking

11 months, 100% French oak

10% new, 90% neutral

Production and Technical Data

Alcohol: 14.1%

0.60 g/100 ml titratable acidity

14 days fermentation at 60°F- 90°F

100% malolactic fermentation

pH: 3.64

