



CALERA

1999

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 lovely Pinot Noir is packed with true varietal character; it has flavors reminiscent of raspberries and a terrific aroma of truffle, fruit and spice. It is an elegant yet assertive wine with silky tannins and crisp acidity.

Vineyard Sources

San Ysidro Vineyard – Santa Clara County
Gimelli Vineyard – San Benito County
Sleepy Hollow Vineyard- Monterey County
Arroyo Seco Vineyard – Monterey County
Garys Vineyard – Monterey County
Laetitia Vineyard – San Luis Obispo County

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.7
Residual sugar: 0.05%
Malolactic: 100%
Alcohol: 14.7%

Vintage and Winemaking Detail

Cool spring weather on the Central Coast in 1999 brought late budbreak in most vineyards. A mild dry summer resulted in a long hang-time and a later than usual harvest. The Central Coast Pinot Noir vineyards were all hand harvested between October 2nd and October 24th, 1999. Seventy seven percent of the grapes were whole cluster fermented; twenty three percent were destemmed prior to fermentation. The grapes were fermented with indigenous yeast in open top fermenters. The wines were pressed after 14 days and raked by gravity to barrels following overnight settling. Aged without racking in mostly Francois Freres barrels, 15% new, for ten months, the vineyard lots were combined prior to bottling and the wine was bottled unfiltered.