



CALERA

2006

VIN GRIS OF 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 is a delightful and refreshing, French-style dry Rosé, made of 100% Pinot Noir. The wine has a beautiful bright Rosé color and fresh but distinctly Pinot Noir aromas with lovely notes of sweet summer berries and scented flowers. It is crisp and juicy on the palate with bright berry flavors. It is spunky, lively and fun, just right for barbecues, picnics, and summer events.

Vineyard Source

Scheid Vineyard – Monterey County
San Ysidro Vineyard – Santa Clara County

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.51
Residual sugar: 0.07%
Alcohol: 14.3%
Production: 252 cases

Vintage and Winemaking Detail

A cool wet spring led to a late start for the grapes in 2006. However, warm summer weather and a moderate and relatively dry fall allowed for a long ripening period and gave plenty of hang-time for full flavor development. Pinot Noir grapes from two separate Central Coast Vineyards were harvested in early and mid-October. This Vin Gris was made in the traditional European way: pale yet flavorful juice was pulled from Pinot Noir grapes soon after they came into the winery and well before fermentation. The wine was fermented in a tank and never barrel-aged. It was bottled very early to preserve its zinginess and freshness.