



CALERA

2013

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

Bright strawberry, kiwi, rose water and a lively raspberry zing waft from this delightful and refreshing 2013 Vin Gris; such a flavorful and energetic example of California dry rosé. Rich and mouthwatering, deep and fulfilling, spunky and fun; this wine stands up to a multitude of foods and will bring smiles to every sipping experience.

Vineyard Sources

Chula Viña Vineyard, Monterey County	55%
Flint Vineyard, San Benito County	45 %

Wine Analysis

Total Acidity: 6.7 g/l
Final pH: 3.22
Residual Sugar: 0.2%
Alcohol: 14.7%
Production: 466 cases

Vintage and Winemaking Detail

Warm spring time temperatures brought on an early bud-break throughout most of California. For the second year in a row California saw abundant yields in most vineyards. Summer time temperatures were moderate allowing for good hang time.

The 2013 vintage turned out to be great with good yields and intense flavors. Both portions of vineyards used for the Vin Gris were picked separately from the main lots marked for Rosé. They were pressed when received at the winery directly into a stainless steel fermentation tank. The wine was fermented at cold temperatures to retain vibrancy of the fruit. After fermentation the wine was racked and cold settled for two months to inhibit malo-lactic fermentation. We bottled the wine in early February.