

CALERA CENTRAL COAST PINOT NOIR

Josh Jensen's relatively humble Central Coast bottling is particularly good in 2014. The fruit comes mostly from Monterey and Santa Barbara and San Luis Obispo counties, including blue-chip vineyards like Bien Nacido in Santa Maria Valley and Doctor's in the Santa Lucia Highlands. Its plump, sunny texture and green edges cohere into a leafy red strawberry flavor that's appetizing and refreshing, cool and warm at once.

91
POINTS

2014 PINOT NOIR CENTRAL COAST

Calera's 2014 Central Coast Pinot Noir is made from grapes grown by the following selected vineyards in California's Central Coast Viticultural Area:

<i>Laetitia Vineyard</i>	<i>San Luis Obispo County</i>	<i>33%</i>
<i>Bien Nacido Vineyard</i>	<i>Santa Barbara County</i>	<i>18%</i>
<i>Sierra Madre Vineyard</i>	<i>Santa Barbara County</i>	<i>8%</i>
<i>Solomon Hills Vineyard</i>	<i>Santa Barbara County</i>	<i>8%</i>
<i>Doctor's Vineyard</i>	<i>Monterey County</i>	<i>8%</i>
<i>Chula Viña Vineyard</i>	<i>Monterey County</i>	<i>8%</i>
<i>Besson Vineyard</i>	<i>Santa Clara County</i>	<i>8%</i>
<i>Flint Vineyard</i>	<i>San Benito County</i>	<i>5%</i>
<i>Pedregal Vineyard</i>	<i>San Benito County</i>	<i>4%</i>

After hand harvesting, the grapes were fermented with native yeast in small open-top fermenters. After fourteen days, the wines were pressed, settled overnight, and then moved by gravity to Calera's barrel cellar. The wine was aged without racking in French oak barrels, 10% new, for eleven months. The individual barrel lots were combined prior to bottling.

