



Medium-light medium ruby color; pleasant, earthy, cherry and cranberry fruit aroma with light herbal notes and hints of Asian spices; medium body; crisp, earthy, cherry and cranberry fruit flavors with light acidity and a slight tartness in the mouthfeel; medium tannin; lingering aftertaste.

Highly recommended.

– Nick Ponomareff

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.

ALC. BY VOL. 14.1% 750ML

CONTAINS SULFITES

PRODUCED AND BOTTLED BY
CALERA WINE COMPANY
HOLLISTER, CALIFORNIA

TEL: (831) 637-9170

www.calerawine.com