



CALERA

2014

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

A beautiful bouquet of cranberry, boysenberry, redwood bark, and a hint of red licorice waft from this 2014 Pinot Noir. Then an enchantingly juicy, mouthwatering palate of perfumey raspberry, red cherry and cassis roll smoothly into a perky sweet-tart, persistent, rose petal finish.

Vineyard Details

Laetitia Vineyard- San Luis Obispo County
Bien Nacido Vineyard- Santa Barbara County
Sierra Madre Vineyard- Santa Barbara County
Solomon Hills Vineyard- Santa Barbara County
Doctor's Vineyard- Monterey County
Chula Viña Vineyard- Monterey County
Besson Vineyard- Santa Clara County
Flint Vineyard- San Benito County
Pedregal Vineyard – San Benito County

Wine Analysis

Total Acidity: 6.4 g/l
Final pH: 3.53
Malolactic: 100%
Time in barrel: Eleven months, 10% new
Alcohol: 14.1%

Vintage and Winemaking Detail

Coming off of the third year of drought, the Central Coast wine region was expecting to see lower yields with struggling vines. Much to our surprise the vines responded well to the sunny winter and spring days, and were very productive. Although it was a very dry year we saw brilliant sunshine through the growing season with early harvest dates. The 2014 vintage turned out to be great, with good yields and intense flavors.

After hand harvesting, the grapes were fermented with native yeast in small open-top fermenters. After fourteen days, the wines were pressed, settled over night, and then moved 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.