

2016 CALERA CENTRAL COAST PINOT NOIR

Calera's Central Coast Pinot Noir has become a benchmark for the region.



Composition: 100% Pinot Noir	Market Trends/Opportunity: Pinot Noir \$25+ SRP category is +23% vs. PY.
Winemaker: Mike Waller	Availability: National
Appellation: Central Coast	SRP: \$30
Winemaking & Sourcing: Sourced from select Central Coast vineyards, including notable blue-chip vineyards Bien Nacido and Solomon Hills in Santa Barbara and Doctor's vineyard in Santa Lucia Highlands. The grapes were fermented with native yeast in small open-top fermenters. The wine was aged without racking, in French oak barrels, 10% new, for eleven months.	Tasting Notes: Crafted using grapes from a handful of the finest vineyards on the Central Coast, this alluring wine offers lovely aromatics, soft, velvety tannins and vibrant fruit. On the palate, layers of Bing cherry, wild strawberry and sassafras are underscored by hints of white pepper and baking spices that add nuance and complexity to a long, lush finish.
Key Accolades: v15 92 Pts., <i>Wine Advocate</i> . v15 91 Pts., <i>Wine Enthusiast</i> . v15 91 Pts., <i>Jeb Dunnock</i> . v14 92 Pts., <i>Wine Advocate</i> . v14 91 Pts., <i>Wine & Spirits</i> . v13 91 Pts., <i>Wine Advocate</i> . v13 90 Pts., <i>Wine & Spirits</i> .	Recommended Pairings: Coq au Vin, Fettuccine Carbonara, Baked Salmon Filet with Herbs, Roasted Mushrooms, Garlic & Herb Roasted Pork Tenderloin
UPC: 745067960644 SCC/Case Code: 50745067960649 TTB Approval: 17249-001-000148	Marquee Accounts: TBD
Alcohol: 14.1%	Formats Available: 750ml