

# 2017 CALERA CENTRAL COAST VIN GRIS OF PINOT NOIR

*A spunky dry Rosé perfect for barbeques, picnics and warm weather events.*



**Composition:** 100% Pinot Noir

**Market Trends/Opportunity:** Rosé \$15+ SRP category is +137% vs. PY.

**Winemaker:** Mike Waller

**Availability:** Limited

**Appellation:** Central Coast

**SRP:** \$22

**Winemaking & Sourcing:** This delightful, European-style dry Rosé was sourced from a prized single vineyard in the Central Coast's Cienega Valley AVA. The grapes were pressed directly into a stainless steel fermentation tank and the wine was fermented at cold temperatures to retain the vibrancy of the fruit. After fermentation the wine was racked and cold settled for two months to inhibit malo-lactic fermentation.

**Tasting Notes:** This dazzling Vin Gris of Pinot Noir displays inviting aromas of zesty grapefruit and white peach. The bright, racy fruit flavors continue on the palate, where they mingle with notes of wild strawberry and citrus, all of which lead to a crisp, refreshing finish.

**Key Accolades:** v17 91 Pts., *Wine Review Online*. v17 90 Pts., *PinotFile*. v16 90 Pts., *Jeb Dunnuck*. v15 91 Pts., *Antonio Galloni*. v14 90 Pts., *Antonio Galloni*.

**Recommended Pairings:** Salmon Burgers, Fish Tacos, Roasted Chicken, Shrimp Pasta with Goat's Cheese, BBQ Chicken Pizza and Sheep's Milk Cheese.

**UPC:** 7 45067 04664 5

**Marquee Accounts:** TBD

**SCC/Case Code:** 50 745067 04664 0

**TTB Approval:** 17339001000248

**Alcohol:** 13.9%

**Formats Available:** 750ml