



**TOP
SELECTION**
WINES & SPIRITS

CALERA
CENTRAL COAST PINOT NOIR
2017



Grape Varietals

100% Pinot Noir

ABV

14.5%

Soil

Limestone

Vinification

After hand-harvesting, the grapes were fermented with native yeast in small open-top fermenters. After 14 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.

History

Calera's wines truly express the sense of place. Rather than follow the recommended path, Josh Jensen became a pioneer in search of the perfect spot on the globe to grow grapes. Taking his cue from the great domaines of Burgundy which have grown grapes in limestone soil for centuries, he set out in search of the perfect spot in California to create wines unique to the world but in the style of the greatest wines of France. Site selection was vital as he ventured off the grid to plant on the site of an old limekiln in the Gavilan Mountains of California. Today Calera wines still express that pioneer spirit and are revered the world over.

Tasting 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.

Ratings: 92 points, Wine Advocate. 91 points Wine & Spirits Magazine.