

2015 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 luxury category is +21% vs. PY.
Winemaker: Mike Waller	Availability: National
Appellation: Central Coast	SRP: \$28
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: The bouquet possesses a lovely mix of richness, fruit and savory like blackberry pie; quite comforting. On the palate we find intriguing hints of pink rose, briar, red currant, violets and spice; this Pinot has an alluring silky texture with deep flavors of black cherry, baking spice and a whisper of licorice. It's nicely structured and lingers beautifully on the finish.
Key Accolades: v14 92 Pts., <i>Robert Parker</i> . v14 91 Pts., <i>Wine & Spirits</i> . v13 91 Pts., <i>Robert Parker</i> . v13 90 Pts., <i>Wine & Spirits</i> . v13 92 Pts., <i>Wine Enthusiast</i> . v12 90 Pts., <i>Robert Parker</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: 16160-001-000263	Marquee Accounts: TBD
Alcohol: 14.5%	Formats Available: 750ml