

2017 CALERA CENTRAL COAST VIN GRIS OF PINOT NOIR

Key Accolades

v17 91 Pts., *Wine Review Online*. v17 90 Pts., *PinotFile*.
v16 90 Pts., *Jeb Dunnuck*.

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.

SRP: \$22

Production & Technical Data

Variety: 100% Pinot Noir	UPC: 745067 04664 5
Appellation: Central Coast	Aging & Oak: 100% Stainless Steel
Harvest Dates: October 4 – October 5	Fermentation: 30 days at 58°F
Inaugural Vintage: 2002	pH: 3.15 TA : 6.20 g/L
Format Available: 750 mL	Alcohol: 13.9%

