

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 Average Sugar at Harvest : 23.8° Brix

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%

