

# 2018 CALERA CENTRAL COAST PINOT NOIR

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## Key Accolades

v17 93 Pts., *Jeb Dunnock*. v17 93 Pts., *Wine Enthusiast*.  
v17 92 Pts., *Wine Advocate*.

## Tasting Notes

Made from a handful of the finest vineyards on the Central Coast, this Pinot Noir displays alluring aromas of ripe black cherry, raspberry, sandalwood and orange zest. On palate the flavors turn dark and luxurious, with layers of blackberry jam and cassis gliding across supple tannins to a lingering cedar and spice finish.

**SRP: \$30**

## Production & Technical Data

Variety: 100% Pinot Noir	UPC: 745067 96064 4
Appellation: Central Coast	Aging & Oak: Aged in 100% French oak, 10% new
Fermentation: Native yeast open top fermented. Twice daily punchdowns during fermentation, 100% de-stemmed	
Inaugural Vintage: 2000	pH: 3.7      TA : 5.70 g/L
Format Available: 750 mL	Alcohol: 14.4%

