

CALERA

EST. 1975

Calera is one of California's most enduring expressions of place through 50 years of global critic acclaim and the sought-after wines of Mt. Harlan — a singular, benchmark monopole AVA on California's Central Coast known for its famed Pinot Noir grown in rare limestone soils.

2023

PINOT NOIR CENTRAL COAST

In 1975, legendary vintner and pioneer Josh Jensen founded Calera (Spanish for “lime kiln”) high in the Gabilan Mountains of California's majestic Central Coast. In the five decades since, Calera has helped establish the Central Coast as one of the New World's most exciting wine regions while earning acclaim as one of California's iconic wineries.

VINTAGE NOTES

The 2023 growing season began with a long, wet winter, followed by an early spring that delayed budbreak across the Central Coast. Moderate spring weather provided near-ideal conditions for bloom, while the mild temperatures persisted into summer. This extended the ripening period by an additional month, allowing the fruit to achieve exceptional ripeness with a harmonious balance of acidity and concentration.

WINEMAKING NOTES

This expressive Pinot Noir captivates with inviting aromas of dark raspberry, sandalwood, and clove. On the palate, layers of blackcurrant and ripe cherry unfold over a backdrop of supple tannins, while hints of baking spice add depth, culminating in a long, polished finish.

WINEMAKING

APPELLATION

Central Coast

SUB-APPELLATIONS

San Benito County, San Luis Obispo, Santa Barbara, Monterey County

VARIETAL COMPOSITION

100% Pinot Noir

OAK PROFILE & AGING

Aged for 10 months in 100% French oak 10% new, 90% neutral

ALCOHOL

14.5

PH

3.63

ACIDITY

0.56 g/100 ml

PRESS

93 POINTS
WINEENTHUSIAST

91 POINTS
JAMESSUCKLING.COM



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