



CALERA

2018 CENTRAL COAST PINOT NOIR

Crafted using grapes from a handful of the finest vineyards on the Central Coast, this alluring wine offers enticing aromatics, soft, velvety tannins and vibrant fruit and spice. This Pinot Noir is nuanced and complex with a long, lush finish, making it a benchmark for the region.

VINTAGE NOTES

The quality of the 2018 growing season on California's Central Coast was fantastic. After warm early spring weather led to an early budbreak, the temperatures cooled in late-spring, followed by sunny days with moderate temperatures throughout the summer. This provided us with some of the longest hangtimes we have ever seen in a few of our Central Coast vineyards, which resulted in beautifully ripe flavors overall. At the same time, the temperate weather allowed the fruit to retain ideal acidity, yielding vibrant and complex wines, with excellent structure and alluring flavors.

WINEMAKING 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.

WINEMAKING

APPELLATION Central Coast

SUB-APPELLATIONS 35% San Benito County, 32% Monterey County,
16% Arroyo Grande, 7% Santa Maria Valley

VARIETAL COMPOSITION 100% Pinot Noir

OAK PROFILE & AGING Aged in 100% French oak, 10% new

SOILS Varied

ALCOHOL 14.4%

PH 3.70

ACIDITY 0.57g/100ml

FERMENTATION Native yeast open top fermented.
Twice daily punchdowns during fermentation,
100% de-stemmed



DUCKHORN PORTFOLIO



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