

2017 CALERA CENTRAL COAST PINOT NOIR

Key Accolades

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 lush and vibrant Pinot Noir displays alluring layers of blackberry jam, red cassis and Bing cherry, underscored by hints of wild game and pennyroyal that add nuance and complexity to a long, focused finish.

SRP: \$30

Production & Technical Data

Variety: 100% Pinot Noir	UPC: 745067 96064 4
Appellation: Central Coast	Aging & Oak: 10 months 100% French oak 10% new, 10% second vintage, 80% neutral
Harvest Dates: September 11 – October 16	Fermentation: 14 days at 60, 90, 60°F
Inaugural Vintage: 2000	pH: 3.64 TA : 6.50 g/L
Format Available: 750 mL	Alcohol: 14.5%

