

2016 CALERA CENTRAL COAST PINOT NOIR

Key Accolades

v16 92 Pts., *Wine Review Online*. v16 90 Pts., *Wine Enthusiast*.
v15 92 Pts., *Wine Advocate*. v15 91 Pts., *Wine Enthusiast*.

Tasting Notes

Crafted using grapes from a handful of the finest vineyards on the Central Coast, this alluring wine offers lovely aromatics, soft, velvety tannins and vibrant fruit. On the palate, layers of Bing cherry, wild strawberry and sassafras are underscored by hints of white pepper and baking spices that add nuance and complexity to a long, lush finish.

SRP: \$30

Production & Technical Data

Variety: 100% Pinot Noir Average Sugar at Harvest : 24.5° Brix

Appellation: Central Coast Aging & Oak: 11 months | 100%
French oak | 10% new, 90% neutral

Harvest Dates:
September 7– October 3 Fermentation: 14 days at 60-90°F

Inaugural Vintage: 2000 pH: 3.64 TA : 6.00 g/L

Format Available: 750 mL Alcohol: 14.1%

