

# 2017 CALERA CENTRAL COAST PINOT NOIR

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## 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

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	Average Sugar at Harvest : 24.5° Brix
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: 14.1%

