

## VINTAGE

The 2012 vintage was a stunning vintage in the Santa Lucia Highlands. The predictable warm, but not overly hot weather allowed for full and even ripening. This predictability allowed for our winemaking team to harvest our fruit at the peak of ripeness and flavor maturity within the grapes. This vintage created Pinot Noirs of distinct depth and complexity.

## TERROIR

The Santa Lucia Highlands sit atop the Salinian Block, which many believe broke off the Sierra Nevada Mountains during the creation and movement of the San Andreas Fault. Thus, the soil found in the Santa Lucia Highlands is well draining and granitic with sandy loam mixed in. The Santa Lucia Highlands southeast orientation funnels cool wind off Monterey Bay and into the Salinas Valley. This cooling fog allows for premier ripening conditions and yields long hang time for the fruit. Our vineyards are located in the mid Highlands, in a small narrow valley, ideal for Pinot Noir.

## TASTING NOTES

The 2012 Calista Santa Lucia Highlands Pinot Noir boasts a black garnet color that tempts you to explore the expansive and dark nose. Mocha, shaved dark chocolate and cassis lays the foundation for a mouth of cured meats, black cherry and raspberry. This wine captures the muscular Pinot Noirs found in the Santa Lucia Highlands. The elegant and seamless finish is long with contemplative layers of savory dried meats and brooding fruit tones. This vintage is a blend of three Pinot Noir clones: 115, Pommard and 777. 115 is a Dijon clone known for its red fruit and earthy notes while 777, another Dijon clone, provides velvety smooth tannins. Pommard, a longtime California favorite, adds black fruit, spice and a meaty/gamey edge.

## WINEMAKING

To capture the juicy, fresh fruit character of Pinot Noir, we hand pick in the early morning hours while the grapes are cool. Once the grapes arrive at the winery they are carefully destemmed and cold soaked for several days to enhance color and flavor. Fermentation takes place in small, open top fermenters with twice daily punch downs to intensify color and structure. After a gentle pressing, the wine is racked several times and transferred into oak barrels for 14 months of aging.

## TECHNICAL SPECIFICATIONS

**Appellation:** Santa Lucia Highlands

**pH:** 3.77

**Varietal Composition:** 100% Pinot Noir

**Aging:** 14 months in 100% French oak barrels, 30% new

**Clonal Selection:** 115, 777, Pommard

**Alcohol:** 14.5%

**TA:** 0.59 g/100ml

**Cases Produced:** 980

## AWARDS & ACCOLADES

**88 POINTS** Wine Spectator December 2014

*"Well done in a trim style, with ripe berry, cedar, crushed rock and smoky, toasty, herb-laced oak notes on the finish."*

**90 POINTS &  
SILVER MEDAL WINNER**

California State Fair Wine Competition

June 2015

