

WINEMAKER NOTES

Deep garnet in color, Calista “The Coast Range” Pinot Noir opens with aromas of wild strawberry, cherry pie and baking spice followed by flavors of rhubarb, ripe cherry, plum and cranberry. Well-balanced and food-friendly, Calista’s supple tannins and bright fruit profile pair well with grilled salmon, lamb chops and mushroom risotto.

TERROIR

The Coastal Range of California is a stretch of mountains that parallels the Pacific Ocean from Humboldt County south 400 miles to Santa Barbara. This geologically young mountain system, known as “The Great Coast Range,” is comprised of crushed, creased and folded sea floor pushed up 300 million years ago. The maritime climate and the unique soils across the range create optimal vineyard conditions for growing Pinot Noir. Calista “The Coast Range” is a blend of Anderson Valley, Russian River Valley and Santa Lucia Highlands fruit; Anderson Valley lends delicate red fruit notes, Russian River adds dark cherry, spice and earth while Santa Lucia Highlands provides mocha and black fruit characteristics.

VINTAGE

The 2013 growing season kicked off early due to a warm, dry spring and the weather stayed absolutely beautiful all the way through summer to an early harvest. Across the board, grapes developed great balance of acidity and sugar, good color and tannin structure and optimal flavor development.

VINIFICATION

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 gently 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, Calista “The Coast Range” Pinot Noir is aged in 100% French oak barrels, 30% new, for 12 months.

TECHNICAL SPECIFICATIONS

Appellation: California (Sonoma, Monterey & Mendocino Counties)

Varietal Composition: 100% Pinot Noir

TA: .60 g/100ml

pH: 3.65

Aging: 12 months in 100% French Oak barrels, 30% new

Alcohol: 14.5%

v. 2013

CALISTA

PINOT NOIR
The Coast Range

SONOMA, MONTEREY
& MENDOCINO COUNTIES

