

## VINTAGE

The 2012 vintage was near perfect. Consistently great weather with almost no heat spikes and little fear of rain allowed for a prolonged ripening period. Our winemaking team selected pick dates for ideal fruit maturity and stunning flavor concentration. The high quality of the fruit continued to be seen once it arrived at the winery and fermentation began.

## TERROIR

The Anderson Valley boasts an eclectic variety of soil types that range from loam and clay to gravel beds. The region is also home to a notorious marine layer that retreats back up the Navarro River in the late morning. These attributes shape a unique terroir that many believe is the most Old World-like Pinot Noir grown in the New World. The Pinot Noir is medium-bodied, with savory earth tones and shows more red fruit. For this vintage, we worked with vineyards located near the town of Philo, in the heart of the Anderson Valley.

## TASTING NOTES

The 2012 Calista Anderson Valley Pinot Noir boasts a lovely bright ruby red color. The nose expresses the terroir found in Anderson Valley, highlighted by bright notes of cranberry and raspberry and an Old World earthiness. Damp earth, raspberry, black cherry and green tea expand in the middle palate and follow through to the finish which shows the red fruit and an earthiness that typifies Anderson Valley Pinot Noir. This vintage is a blend of three Pinot Noir clones: 115, Pommard and 667. 115 is a Dijon clone known for its red fruit and earthy notes while Pommard, a longtime California favorite, adds black fruit and a meaty/gamey edge. Finally, 667, another Dijon clone, provided structure to the blend.

## 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:** Anderson Valley

**Varietal Composition:** 100% Pinot Noir

**Clonal Selection:** 115, Pommard, 667

**TA:** 0.52 g/100ml

**pH:** 3.70

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

**Alcohol:** 14.5%

**Cases Produced:** 1,050

## AWARDS & ACCOLADES

**91 POINTS** *Wine Enthusiast* December 2014

*"Everything feels balanced in this ripe—not overripe—Pinot Noir. It smells like plump black cherry and blackberry, tastes rich but crisp, has firm tannins and acidity for structure, and a long, lingering finish. With medium body, a velvety texture and flavor complexity, this is the complete Pinot package."*

**94 POINTS &  
GOLD MEDAL WINNER**

California State Fair Wine Competition

June 2015

**90 POINTS &  
GOLD MEDAL WINNER**

San Francisco International Wine Competition

July 2015

