

VINTAGE

The 2012 vintage in the Russian River Valley was stunning. The growing season was typified by warm temperate days and cool nights. The near perfect vintage allowed for the fruit to see long hang time and for our winemaking team to pick without any concern of inclement weather. This made for full and voluptuous flavors in the grapes and our winemaking team harvested at the pinnacle of the fruit's ripeness. The fruit retained its outstanding quality as it arrived at the winery and fermentation began.

TERROIR

The Russian River Valley was forged by the collisions between the North American and Pacific tectonic plates. These actions and reactions opened volcanic vents that dumped volcanic ash over layers of eroded bedrock. Millennia of flooding throughout the Russian River Valley floodplain have added layers of diverse alluvial soils throughout the valley. There are two cooling influences pulled in off of Bodega Bay and a northern wind off of the Petaluma Gap. For this vintage, we worked with several Russian River Valley vineyards including Saralee's Vineyard.

TASTING NOTES

The 2012 Calista Russian River Valley Pinot Noir shows a brilliant garnet red color. Baking spices like clove and cardamom arise in harmony with voluptuous black cherry and plum notes. An underlying roasted hazelnut tone carries through to the mouth where more stunning fruit, a hallmark of Russian River Valley Pinot Noir, awakens one's palate with lush blackberry, cola and cassis. Chewy black fruit establishes a long and complex finish. This vintage is a blend of three Pinot Noir Dijon clones: 667, 777 and 115. Clone 667 provides structure, while 777 adds black fruit nuances, dark color and velvety tannins. Clone 115 completes the blend with red fruit and earth notes.

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: Russian River Valley	pH: 3.68
Varietal Composition: 100% Pinot Noir	Aging: 14 months in 100% French oak barrels, 30% new
Clonal Selection: 667,777, 115	Alcohol: 14.8%
TA: 0.56 g/100ml	Cases Produced: 1,030

AWARDS & ACCOLADES

GOLD MEDAL WINNER	Long Beach Grand Cru Wine Competition	July 2015
90 POINTS & GOLD MEDAL WINNER	California State Fair Wine Competition	June 2015
GOLD MEDAL WINNER	Orange County Fair Wine Competition	June 2015
89 POINTS	eRobertParker	December 2014

"exhibits notes of plums, blackcurrants and cherries as well as sweet tannin, medium body and an alluring, sensual texture. Drink this lovely Pinot over the next 4-5 years."

