

WINEMAKER NOTES

The 2012 vintage is deep ruby in color with aromatics of dried cherries, rose petal, violet and roast coffee bean. Rhubarb, cherry and notes of cranberry flow through to the palate to a balanced and lengthy finish of dark fruit and black tea.

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 2012 vintage was a winemaker’s dream come true and a welcome sight after the tricky 2011 harvest. Throughout California winemakers were blessed with a crop of outstanding quality and high yields. Some are calling this the vintage of the decade thus far. The growing season was long and moderately warm leading to increased hang time throughout the state. The lack of extreme heat allowed for even ripening and our winemaking team was able to pick at optimal sugar and flavor levels.

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 14 months.

TECHNICAL SPECIFICATIONS

Appellation: California (Sonoma, Mendocino & Monterey Counties)

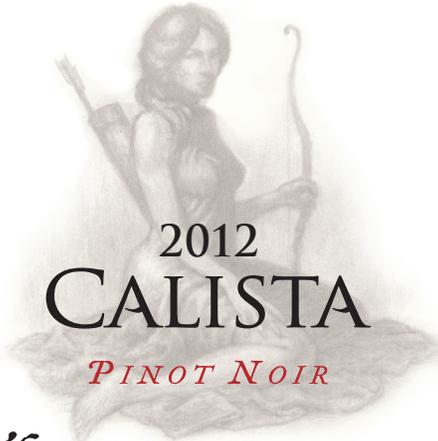
Varietal Composition: 100% Pinot Noir

TA: .56 g/100ml

pH: 3.77

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

Alcohol: 14.5%



2012
CALISTA
PINOT NOIR

The Coast Range

