

WINEMAKER NOTES

Deep garnet in color, Calista “The Coast Range” Pinot Noir opens with aromas of wild strawberry, red cherry and baking spice followed by flavors of ripe cherry, raspberry and cranberry. Well-balanced and food-friendly, Calista’s supple tannins and bright red fruit profile pair well with roast turkey, 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 Mendocino County (47%), Monterey County (31%) and Sonoma County (22%); Mendocino lends delicate red fruit notes, Monterey provides mocha and black fruit characteristics while Russian River adds dark cherry, spice and earth.

VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which lead to excellent phenolic development. Pinot Noir of this vintage shows amazing color, well-balanced sugar and acid levels, plus intense flavor.

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 vessels 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 10 months.

TECHNICAL SPECIFICATIONS

Appellation: Mendocino Co – Monterey Co – Sonoma Co

Varietal Composition: 100% Pinot Noir

TA: .57 g/100ml

pH: 3.69

Aging: 10 months, 100% French Oak barrels, 30% new

Alcohol: 14.3%

v. 2016

CALISTA

PINOT NOIR

The Coast Range

MENDOCINO COUNTY, MONTEREY
COUNTY, SONOMA COUNTY

