



# 2012 CALISTA

PINOT NOIR

## *The Coast Range*



### THE QUIVER ○ *Anderson Valley*

The very pretty and savory fruit from Anderson Valley truly holds the Coast Range blend together. It balances the strength of the fruit from Santa Lucia Highlands and the bright fruit from the Russian River Valley.

Anderson Valley boasts an eclectic variety of soil types that range from loam and clay to gravel beds. Anderson Valley 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 ARROW ○ *Russian River Valley*

The Russian River Valley's striking richness of fruit, like Calista's Arrow, gives the overall direction to our Coast Range Pinot Noir.

The valley's cooling fog heads inland off Bodega Bay and up through the Petaluma Gap causing diurnal temperature swings of 35°-40°. The vines root themselves in the ancient alluvial soils of the Russian River Valley's floodplain. This marriage of cooling fog and distinct soils exemplifies our Coast Range Pinot Noir. We wanted Calista to be typified by focused and bright fruit tones that span the flavor profile from red strawberry to dark cherry with mixed spices and earth tones.

## *Legend of Calista*

The mythical Greek Goddess Calista was a huntress who possessed grace, seductive charm and strength above all rivals. Inspired by Calista, or "most beautiful" in Greek, we have created an alluring wine that captures her essence drawn from our most exceptional Pinot Noir Vineyards.



## *Coastal Range*

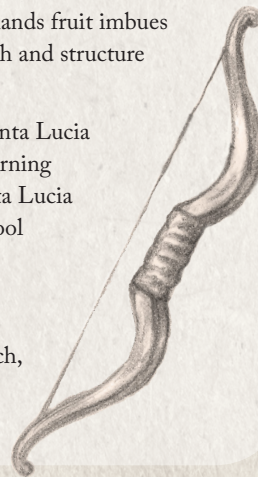
The Coastal Range of California is a stretch of mountains that parallels the Pacific Ocean from Northern California south some 400 miles to Santa Barbara. This geologically young mountain system, known to native Californians as "The Great Coast Range", is comprised of crushed, creased, and folded sea floor pushed up some 30 million years ago. The maritime climate and the unique soil structure across the range create optimum vineyard conditions for growing Pinot Noir. Each region lends its distinctive terroir to our signature blend.



### ○ THE BOW *Santa Lucia Highlands*

We refer to the qualities the Santa Lucia Highlands fruit imbues on our wine as Calista's Bow, due to the strength and structure they give to our blend.

Planted on the eastern facing terraces of the Santa Lucia mountain range, this growing region enjoys morning and afternoon sunshine. However, it is the Santa Lucia Highlands southeast orientation that funnels cool wind off of Monterey Bay and down the warm Salinas Valley. This creates the needed cooling for iconic Pinot Noir. The cooler temperatures combined with the sandy loam soils produce rich, voluptuous, dark berry flavors that frame our Coastal Range Pinot Noir.





## WINEMAKER NOTES

The 2012 Calista Coast Range Pinot Noir is deep ruby red in color with aromatics of dried cherries, rose petal, violet and roasted coffee bean.

Rhubarb, cherry and notes of cranberry flow through the palate to a balanced and lengthy finish of mixed dark fruit and black tea.



## VINTAGE

The 2012 vintage was a winemaker's dream come true and a welcome sight after a 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 harvest period was lovely and warm, fostering long hang times for all growing regions throughout the state. The lack of extreme heat allowed for even ripening and our winemaking team was able to pick at optimal sugar levels and flavor within the grapes.

## VINIFICATION

To capture the juicy, fresh fruit character of the grapes, we hand harvest in the early morning when the grapes are between 24°-26° Brix. Once the grapes arrive at the winery, they are cold soaked for two to three days at 48° F to intensify color and flavor. Fermentation takes place in small, open-top fermenters, where the cap is gently punched down twice a day to extract color and enhance structure. After a gentle pressing, Calista Pinot Noir is aged in 100% French oak barrels, 30% new, for 14 months.

## POS MATERIALS

Pitch Pack    Shelf Talker    Staff Tasting Card

## TECHNICAL SPECIFICATIONS

**Appellation:** California

**Varietal Blend:** 100% Pinot Noir

**TA:** .56

**pH:** 3.77

**Suggested Retail Price:** \$25

**Alcohol:** 14.5%

**Barrel Program:** 100% French Oak, 30% new for 14 months

