

VINTAGE

The 2012 vintage was a stunning vintage in the Santa Lucia Highlands. The predictable warm, but not overly hot weather allowed for full and even ripening. This predictability allowed for our winemaking team to harvest our fruit at the peak of ripeness and flavor maturity within the grapes. The vintage created Pinot Noirs of distinct depth and complexity.

TERROIR

The Santa Lucia Highlands sit atop the Salinian Block, which many believe broke off the Sierra Nevada Mountains during the creation and movement of the San Andreas Fault. Thus, the soil found in the Santa Lucia Highlands is well draining and granitic with sandy loam mixed in. The Santa Lucia Highlands southeast orientation funnels cool wind off Monterey Bay and into the Salinas Valley. This cooling fog allows for premier ripening conditions and yields long hang time for the fruit.

TASTING NOTES

The 2012 Calista Santa Lucia Highlands Pinot Noir boasts a black garnet color that tempts you to explore the expansive and dark nose. Mocha, shaved dark chocolate and cassis lays the foundation for a mouth of cured meats, black cherry and blackberry. This wine captures the muscular Pinot Noirs found in the Santa Lucia Highlands. The elegant and seamless finish is long with contemplative layers of savory dried meats and brooding fruit tones.

TECHNICAL SPECIFICATIONS

TA: .59

pH: 3.77

Alcohol: 14.5%

Case Production: 980



2012 CALISTA PINOT NOIR

Santa Lucia Highlands

