



B CELLARS

vineyards and winery

NAPA VALLEY

Calesa Vineyard

pinot noir

2015

75 cases

VINEYARD	<i>Calesa Vineyard</i>
VARIETAL	<i>Pinot Noir</i>
APPELLATION	<i>Sonoma Coast</i>
HARVEST DATE	<i>September 8th</i>
BRIX	<i>27.1</i>

Kirk Venge's Notes

A beautiful ruby color radiates from the glass. Dominate aromas of scorched earth, leather, and sawdust with undertones of espresso and red cherry. Flavors of santa rosa plum, pomegranate, iron, and warm baking spices. This Pinot Noir exhibits great purity of fruit, softly textured tannins, sprightly acidity, and a lengthy delightful finish.

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703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

Crafting the Oakville cabernet sauvignon

Philosophy

The 2015 vintage for Pinot Noir was challenging. Most Pinot vineyards were hit hard during flowering. Wind, hail and cool temperatures nearly cut a normal crop in half. This left us with some very concentrated high quality fruit. Great fruit, just very little of it. Calesa vineyard is located in the Petaluma Gap of Sonoma Coast AVA. Steep hillside with rocky soils make this vineyard very challenging to farm, yet it can produce some of the best Pinot Noir in the area.

Harvest

The fruit is hung on the vine until it reaches its optimum ripeness of both flavor and Brix (measured sugar concentration). It is then carefully hand harvested early in the cool hours of the morning into .5-ton macro bin boxes.

Winemaking

Once the fruit arrives to the winery the clusters are carefully de-stemmed; whole berries are gravity fed into an open top fermenter. We did 15% whole bunch fermentation on our Calesa Pinot Noir to add some more texture and mid-palate. We let the fermentation go through natively, meaning no cultured yeast was added. Total fermentation lasted 22 days. Pressed and barreled down to 40% new french oak barrels and aged for 14 months.

Results

- ~ The 2015 Calesa Pinot Noir will be bottled on February 3, 2017
- ~ Final wine values are 14.9% alcohol; 0.71g/100mL Titratable Acidity and 3.65 pH.
- ~ Unfiltered and Unfined