Sonoma Coast
VINEYARDS



2025
CALERA CLONE PINOT NOIR
SONOMA COAST • SONOMA COUNTY

SONOMA COAST There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

VINTAGE The 2025 Sonoma Coast growing season was defined by unique weather patterns, characterized by high winter rainfall followed by an unusually cool spring and summer. This extended the ripening process, allowing the grapes to develop deep complexity and nuance while retaining excellent natural acidity.

WINEMAKING The fruit was hand-picked at night and processed through an optical sorter to ensure only the highest quality berries were selected. The fruit underwent a 5–7 day cold soak at 50°F to extract deep color and aromatics before inoculation. During fermentation, pump-overs occurred one to three times daily, tailored specifically to tannin and color development. Once peak extraction was reached, the wine was drained, pressed, and held at 80°F for 8-10 days before being barreled down for malolactic fermentation. During this time, the wine was stirred bi-weekly to enhance texture. Following completion, the wine was stabilized, topped monthly, blended, then bottled on July 22, 2026.

WINE The 2025 Calera Pinot Noir reveals an evocative nose marked by flinty minerality, ripe stone fruit, and rustic, earthy undertones, balanced by vibrant wild berries, dried cranberry, and aromatic tea leaves.
The palate is big and exceptionally concentrated, delivering a dense complexity built upon layers of soft, silky, velvet-like tannins. Rich flavors of blackberry and pomegranate carry through to a lingering finish.
Reflecting its maritime origin, this Pinot Noir makes an ideal culinary partner for rich, fatty, oily fish like wild salmon, as well as roasted duck or tender pork dishes.

COMPOSITION 100% Pinot Noir

VINEYARDS Winner Circle

CLONES Calera

AGING 9 months in French oak, 30% new

pH 3.60 | **TA** 6.20 g/L | **ALCOHOL** 14.6%

SONOMACOASTVINEYARDS.COM | @SONOMACOASTVINEYARDS