



CALERA

2022 MONTEREY COUNTY PINOT NOIR CHALONE VINEYARD

Echoing the soaring elevations and remarkable character of our Mt. Harlan estate vineyards, the renowned Chalone Vineyard is planted at altitudes reaching 1,800 feet. Crafted from 20-year-old vines, this dynamic wine showcases velvety tannins, expressive flavors of blueberry and briary strawberry, and a sophisticated undercurrent of minerality.

VINTAGE NOTES

The 2022 growing season on the Central Coast began with below-average rainfall and moderate spring temperatures, setting the stage for an excellent budbreak and bloom. Warm summer days and ideal conditions across the region ensured steady and balanced fruit development. A boost of warmth in early September accelerated ripening, allowing us to begin harvest just after Labor Day and finish by late September—one of our earliest harvests to date. The result is a collection of wines celebrated for their richness, complexity, and vibrant acidity.

WINEMAKING NOTES

The famed Chalone Vineyard has produced a sophisticated and vibrant wine with aromas of briar patch, cherry, and a touch of cardamom. On the palate, silky tannins and a refined structure frame flavors of blueberry and strawberry, with a subtle hint of nutmeg adding depth to a lingering finish.

WINEMAKING

APPELLATION Monterey County

VINEYARD Chalone Vineyard

VARIETAL 100% Pinot Noir
COMPOSITION

OAK PROFILE & AGING Aged 16 months in 100% French oak
30% new, 70% neutral

ALCOHOL 14.5%

PH 3.38

ACIDITY 0.61 g/100 ml

SOILS Decomposed granite

FERMENTATION Open top fermentation with indigenous yeast

CLONES Pommard



THE DUCKHORN PORTFOLIO



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