

# CHAMISAL VINEYARDS

2015

## CALIFA PINOT NOIR



### DETAILS

**Vintage**

2015

**Varietal**

Pinot Noir

**Appellation**

Edna Valley

**Alcohol %**

14.1%

### TASTING NOTES

**Aromas**

Baked raspberry and candied cherry swirl among layers of clove, tobacco, and bittersweet chocolate

**Flavors**

Classic Chamisal Spice, complex and powerful palate with a deep balance of macerated red fruit and white pepper

**Finish**

Firm tannins providing a robust structure and lasting through the graceful, lingering finish

### VINEYARD SOURCE

Edna Valley appellation

Cool climate

Long growing season for exceptional hangtime

Calcareous, clay-rich soil to produce fruit with

exceptional intensity and complex flavor

### WINEMAKING

**The Fruit**

Meticulously hand sorted and destemmed, with a small percentage left whole cluster

**The Juice**

Each lot fermented separately in small open-top fermenters

Three- to seven-day prefermentation cold soak to increase color and density

Combination of cultured and indigenous yeasts

Low fermentation temperatures for 10 to 14 days

to give soft phenolics and fresh aromatics

Minimal pump-overs to soften tannins

**The Wine**

Four of 28 lots were selected for this wine.

Racked to French oak barrels to age for eight

months before blending, followed by an

additional four months in barrel