

B CELLARS
[NOTES FROM THE CELLAR]

Calesa Vineyard Pinot Noir

100% Pinot Noir

2018

After a winemaker's vintage in 2017 the 2018 growing season was idyllic. It delivered a consistent growing season, followed by a long, slow-paced harvest. The near picture-perfect growing season began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest.

Winemakers Notes



A beautiful ruby color radiates from the glass, showing dominant aromas of scorched earth, leather, and shaved pencil with endertones of espresso and red cherry. Rich flavors of black plum, pomegranate, iron, and warm baking spices consume the palate. Our Calesa Vineyard Pinot Noir exhibits great balance between softly textured tannins, vivacious acidity and lengthy delightful finish.

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Vineyard Story



Calesa Vineyard is located in Petaluma Gap, California's newest AVA and a region steeped in history. The vineyard name pays homage to that history when the property served as a resting stop for horse drawn calesas, Spanish for buggy or stagecoach. Planted in shallow, rocky soils on steep hillsides, Calesa's vines thrive in the coastal wind and cooler temperatures. Dramatic temperature shifts allow enough mid-day warmth to ripen the fruit before chilly afternoon wind and fog flow through the "wind gap" that is the hallmark of this AVA. Wines from this vineyard distinctly showcase their place of origin and are truly deserving of the single vineyard designation.

Pairing Insights



Try pairing this Pinot with pork or duck dishes to accentuate the earthy flavors in the wine. Add in cherries or strawberries to explore the wines wild fruit profiles. B Cellars Chef Derek Kuntz suggests pairing Calesa Vineyard Pinot Noir with his Hoisin BBQ Duck Bao Buns with Bahn Mi Vegetables.