

B CELLARS
[NOTES FROM THE CELLAR]

Calesa Vineyard Pinot Noir

100% Pinot Noir

2019

Vintage Notes



The 2019 growing season was a lot like a long distance race. The beginning had it's share of intrigue, the middle was steady and predictable, and the end was action packed. The early part of the year was mild, with almost no frost to speak of but there was a decent amount of rain, saturating the soils and laying the groundwork for long growing season. The spring and summer were relatively calm and steady with no major events to speak of. As fall drew near, it became clear that the wet winter and mild summer were pushing the ripening schedule back. Even though harvest took us all of the way through October, the extra time on the vine imparted amazing structure and flavor development. The alternating pattern of warm and cool days throughout harvest allowed the fruit to maintain ideal levels of acidity. Look for fresh vibrant flavors and luscious, silky textures in the wines of the 2019 vintage.

Winemakers Notes



Impressive and polished - ruby colored. The gem color refracts light in spectacular fashion. Highly aromatic right away. Cherries, dried herbs, wet soil, coffee grounds are followed by an array of red fruits with a touch of air. A swirl elevates the fruit, secondary barrel notes are present, but, accent the fruit perfectly. Brilliant acidity carry the fruit. Calesa is an elegant wine with medium tannins, youthful fruit and lively acidity that will expect to age gracefully for the next several years.

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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.