#### B CELLARS NOTES FROM THE CELLAR

# Calesa Vineyard Pinot Noir

100% Pinot Noir

2021

# 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.

### Winemakers Notes

A beautiful ruby color radiates from the glass, showing dominant aromas of scorched earth, leather, and shaved pencil with undertones of espresso and red cherry. Rich flavors of black plum, pomegranate, iron, and warm baking spices consume the palate. Great balance is exhibited between softly textured tannins, vivacious acidity, and a lengthy delightful finish."



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## Vintage Notes



The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. This years growing season can best be described as a cold start to a warm fast finish. The season started off with very little rain, leading to the 2nd year of drought conditions. Harvest began early with white wine grapes picked in August and some reds started being picked in September. The drought of 2021 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor. The 2021 vintage will be marked with outstanding and intense flavor profiles.

### 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.



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