

B CELLARS
[NOTES FROM THE CELLAR]

Calesa Vineyard Pinot Noir

100% Pinot Noir

2022

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 2022 growing season started with weeks of sunny days that created an earlier bud break. Bouts of cooler temperatures occurred in late February and early April, and summer was relatively mild compared to past years. Harvest began a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm fall days in late August and early September. By mid-October, 90% of the grapes had been picked. Despite some of the challenges, which included limited rainfall, some early season fluctuation in temperature, and a warm spring and early summer, we experienced no significant issues. Yields were lighter than average. Overall, this was a solid growing season that showed great fruit quality with smaller berry and cluster sizes. Everything is pointing to a stellar 2022 vintage.

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.