

# Calera

The Calera Ryan Vineyard Pinot Noir is a beautifully complex and age-worthy wine from Mt. Harlan's high-altitude vineyards. Offering enticing aromatics and luxurious flavors, it balances vibrant fruit with supple tannins, showcasing the unique terroir of this historic vineyard.

## CALERA®



Alcohol :14,00 %

Composition: 100% Pinot Noir

## Ryan Vineyard Pinot Noir 2019

California, USA

### Region and Vineyards

The **Ryan Vineyard** is located in the **Mt. Harlan** appellation, situated in the **Gavilan Mountains** 40 kilometers east of Monterey Bay. At an elevation of **670 meters** (2,200 feet), this site is one of the highest and coolest in California, offering optimal conditions for growing Pinot Noir. The vineyard's **limestone-rich soils** contribute to the wine's signature minerality and structure, while the cool climate preserves the natural acidity and allows for slow, even ripening.

The **growing season** began with replenishing spring rains, followed by mild, sunny days and cool nights. This long, temperate growing season, with no significant heat spikes, produced wines with **vibrant acidity, enticing aromatics, and pure varietal expression**.

### Winemaking

The **Ryan Vineyard Pinot Noir** is made from **100% Pinot Noir** grapes, fermented in **whole clusters** with **indigenous yeast** in open-top fermenters to enhance complexity and mouthfeel. The wine was aged for **18 months in French oak barrels**, with 30% new oak to add structure and 70% neutral oak to preserve the freshness of the fruit.

The result is a wine with luxurious layers of fruit, finely integrated tannins, and a long, complex finish. The influence of oak adds depth, but the focus remains on the vibrant purity of the fruit.

### Tasting Notes

- **Color:** Bright ruby with clear, brilliant hues.
- **Aroma:** Aromas of **Rainier cherry, lavender, yellow plum, and raspberry**, with a touch of **black pepper** and **cola** adding complexity.
- **Palate:** Plush and supple on the palate, with flavors of **blackberry, cherry cola**, and hints of **spice**. The tannins are soft and refined, leading to a long, layered finish with lingering notes of **black pepper**.



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### Did you know?

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The **Ryan Vineyard** was planted in **1998**, making it one of the more mature vineyards in the **Mt. Harlan** appellation. Its vines are rooted in **limestone soils**, similar to the renowned terroirs of Burgundy, which inspired **Josh Jensen** to establish the Calera winery in this region. These soils contribute to the wine's unique minerality and aging potential.

### Wine Pairing Ideas

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- **Herb-Roasted Chicken:** The wine's bright acidity and layered fruit complement the savory herbs and richness of roasted chicken.
- **Grilled Salmon with Black Pepper Crust:** The peppery finish of the wine echoes the spice in the dish, while the fruit flavors balance the richness of the salmon.
- **Duck Breast with Plum Sauce:** The wine's cherry and cola notes pair beautifully with the sweet-tart flavors of the plum sauce, while the soft tannins complement the tender duck.
- **Aged Gouda:** The wine's rich, fruit-driven profile and long finish pair wonderfully with the nutty, caramelized flavors of aged Gouda.



#### James Suckling (JS) : 94 Points (2019)

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*Plum, dried strawberry and rose stem aromas. Full-bodied, layered and savory with fine tannins and a long and flavorful finish. Juicy and bright. Drink or hold.*



#### Wine Enthusiast (WE) : 94 Points (2019)

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*Showing lighter in the glass, this bottling from 1988 vines offers dark mulberry fruit on the complex nose alongside turned earth, juniper and toasty cappuccino notes. The gamy elements are well integrated on the palate, where coffee bean, roasted plum and bay leaf extend into a caramelkissed finish.*



#### Wines & Spirits (W&S) : 93 Points (2019)

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*Redolent of blood and cloves, brown spices and sanguine tinges, this wine is fascinating if a bit unformed. The flavors are concentrated and the spice runs deep, surrounding its core, so, if you don't cellar this, consider decanting it an hour before pouring with a dish with melded flavors, like lamb tagine.*



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