

# CALMÈRE

ESTATE WINERY

In 2016 our family purchased an estate winery and vineyard in Carneros, Napa Valley. This cool climate region is well-known for making world-class Burgundian varietals. The property offers stunning vistas of the San Pablo Bay and the protected wetlands. It's a peaceful and less discovered area offering boundless beauty of nature. It beckons and rewards the curious with wide-open spaces and impeccably made Chardonnay and Pinot Noir.

We named the site, Calmère, which is derived from the French words for calm (*calme*) and sea (*mer*). The name captures the spirit of this marine-influenced area that offers one of the longest grape growing seasons in the world. A place where grapes take their time to achieve full-ripeness and enjoy plenty of relaxing hang time.

Calmère also reflects our vision for a fresh approach to Napa Valley. We use screw-caps to prevent against cork taint while simultaneously offering convenience. We embrace and encourage the freedom to drink as you choose. No rules, simply delicious wines. —*Lisa & Ariana Peju*

## TASTING

This wine was created from our small lot of Clone 115 Pinot Noir. The 115 clone is known to be very structured and can stand as the body of a wine. This wine presents these characteristics through aromatics of tart dark fruit, blackberry and elderberry. Once in your mouth, ripe fleshy fruit pours over your taste buds. Hints of cherry cola balance with its earthiness of wood and mushroom. Ripe tannins round the palate to create a lengthy finish.

## DETAILS:

Appellation:	<i>Carneros</i>	Release:	<i>May 2020</i>
Composition:	<i>100% Pinot Noir, Clone 115</i>	Production:	<i>182 cases</i>
Aging:	<i>16 months, French oak</i>	Winemaker:	<i>Sara Fowler</i>
Harvest:	<i>October 2018</i>	Alcohol:	<i>14.8%</i>
Bottling:	<i>April 2020</i>	Cellaring:	<i>until 2025</i>

## VINTAGE

February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity.

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NAPA VALLEY  
2018 CLONE 115 PINOT NOIR  
CARNEROS

