

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 made using 100% estate-fruit harvested early to highlight its natural acidity. Once in the glass this wine delivers subtle aromas of cranberry, dried strawberry, and white peach. It delights the palate with notes of strawberry rhubarb pie, lemon tart, and a hint of wet stone that leads to a round mid-palate. This bright, crisp rosé refreshes the palate and leaves you craving another sip.

DETAILS:

Appellation:	<i>Carneros</i>	Release:	<i>May 2020</i>
Composition:	<i>100% Pinot Noir</i>	Production:	<i>793 cases</i>
Aging:	<i>100% Stainless Steel</i>	Winemaker:	<i>Sara Fowler</i>
Harvest:	<i>August 2019</i>	Alcohol:	<i>13.8%</i>
Bottling:	<i>April 2020</i>	Cellaring:	<i>Enjoy now</i>

VINTAGE

The beginning of 2019 was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season, helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins.

