

CALMÉRE

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, Calmére, 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.

Calmére 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 classic Pinot Noir ruby in color with enticing aromas of cherry, vanilla, raspberry and earth. This medium-bodied wine offers up bright flavors of blackberry, cherry, plum and vanilla. The acidity is well-balanced and the wines layered and long finish rewards, sip after sip.

DETAILS:

Appellation:	<i>Carneros</i>
Composition:	<i>100% Pinot Noir</i>
Oak:	<i>French</i>
Aging:	<i>7 Months</i>
Harvest:	<i>October 2018</i>
Bottling:	<i>September 2019</i>
Release:	<i>April 2020</i>
Production:	<i>1,201 cases</i>
Winemaker:	<i>Sara Fowler</i>
Alcohol:	<i>14.7%</i>

Why a screw cap?

- no cork taint
- bottle to bottle consistency
- winemakers preference
- convenience

VINTAGE

The 2018 vintage saw abundant rains in February, followed by lots of filtered light in spring and early summer. 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 Carneros to accumulate flavor complexity with gradual increases in sugar levels.

