



The CALLING

Monterey County
PINOT NOIR
2021

BACKGROUND

The Calling wines are built on an enduring partnership between our growers, winemaker, and our founders. Founded by Jim Nantz, famed CBS sports commentator, and Peter Deutsch, CEO of Deutsch Family Wine & Spirits, The Calling's portfolio of elegant Pinot Noir, Chardonnay and Cabernet Sauvignon wines call for effortless enjoyment with friends and loved ones. Our award-winning winemakers, James MacPhail and Wayne Donaldson, work with our growers to source grapes from iconic, meticulously farmed vineyards throughout California's most prestigious AVAs. The Calling wines showcase the very best of California wine with over SEVENTY 90+ ratings since the first vintage in 2012.

The warm sun, cool fog and complex soil composition make Monterey County wine country idyllic and ideal for growing quality Pinot Noir. The defining characteristic of these wines is balance, with flavor and structure that complement each other to make elegant wines.

APPELLATION

Monterey County AVA

VINEYARD SOURCING

La Estancia (Saint Lucia Highlands)
Smith Family Ranches (Monterey)

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING

Grapes were hand-picked then hand sorted before undergoing primary fermentation. During fermentation, grapes were punched down by hand up to three times, daily. Wine was aged sur-lie in 100% French oak, 30% new, for 11 months.

VINTAGE NOTES

This vintage had a cold start and a warm finish with an early harvest due to warm August and September weather and a lighter crop. This resulted in an excellent vintage and good growing season with no lingering heat waves. Because of the growing season, wines have exceptional flavors, are intense with great color, fruit forward and ripe.

TASTING NOTES

This rich, lush wine has tart cherry, rhubarb, dried red plum, cranberry and earthy aromatics on the nose. The palate consists of strawberry and rhubarb pie, dried cranberry, muddled cherry and red plum with juicy acidity.

PAIRING STRATEGY

This bright, luscious Pinot Noir pairs beautifully with a variety of foods, as its red fruit flavors and racy acidity compliment earthy dishes like roasted chicken with Brussel sprouts, mushroom risotto, and grilled salmon.

TECHNICAL DATA

Alc. 14.5% pH 3.7 RS 1.8 g/L TA 5.6 g/L

CERTIFICATIONS & ENVIRONMENTAL INFO

Certified Sustainable through the Certified Sustainable Winegrowers Association.

WINEMAKER

James MacPhail

FOUNDERS

Peter Deutsch and Jim Nantz