



# Calstar Cellars

## 2019 Pinot Noir

Sonoma Coast, Sonoma County

### Appellation Profile

Stretching along the Pacific-influenced ridgelines and valleys, the Sonoma Coast AVA delivers Pinot Noir of lift, finesse, and depth. Cool ocean breezes and persistent marine fog slow ripening and preserve natural acidity, while the appellation's mosaic of exposures and soils adds spice, minerality, and nuance. Fruit drawn from multiple coastal microclimates brings complexity and balance, with the structure to cellar gracefully.

### Winemaker's Notes

The 2019 growing season opened with abundant winter rains and a cool, measured spring, leading to an even set and steady, unhurried ripening. Classic maritime influence, with foggy mornings, bright but temperate afternoons, and cool nights, along with extended hang time that allows flavor to develop in lockstep with acidity. Harvest proceeded at a comfortable pace, allowing each lot to come in at peak balance.

In the glass, the wine shows a medium ruby-violet hue. Aromas of red cherry, wild raspberry, and pomegranate are layered with crushed rose, cola, and a whisper of coastal forest floor. Subtle vanillin, baking spice, and a faint cocoa note reflect a restrained oak regimen that frames rather than dominates.

The palate is sleek and silken, with juicy tart cherry and ripe strawberry gliding over a spine of lively acidity. Fine, chalk-tinged tannins add shape and drive, while mid-palate notes of black tea, clove, and a touch of anise lend savory dimension. Energy and poise carry into a refined, lingering finish where sour cherry, spice, and a hint of mocha persist.

Equally at home on the holiday table—think roast poultry, glazed ham, mushroom-herb stuffing, and winter greens—this Sonoma Coast Pinot Noir is delicious now, and will gain further complexity over the next 8–10 years from vintage date. A brief decant enhances aromatic detail and texture.

**AVA**  
SONOMA COAST

**HARVEST DATE**  
9-15-2019

**FINISHED PH**  
3.50

**FINISHED TA**  
6.15

**ALCOHOL**  
14.4

**OAK PROGRAM**

All French or Hungarian, 30% New,  
30% Once Filled Balance Neutral

**CASES PRODUCED**  
200

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