



2014 CALLUNA ESTATE

As the flagship of the winery, the Calluna Estate is inspired by the defining wines of Bordeaux's Left Bank featuring primarily Cabernet Sauvignon, Merlot and lesser amounts of Cabernet Franc, Petit Verdot, and Malbec round out the blend. This wine is a selection of Calluna's best lots from our estate vineyards. Each of the 12 blocks are fermented separately and then evaluated with blending trials after their first 5 months in barrel.

In 2014, the final blend for the Estate is comprised of:

58% Cabernet Sauvignon
18% Cabernet Franc
17% Merlot
5% Petit Verdot
2% Malbec

TECHNICAL DETAILS

Appellation
Chalk Hill

Harvest dates

Malbec: September 6, 2014
Merlot: September 13 & 20, 2014
Cabernet Franc: September 22, 2014
Cabernet Sauvignon: September 27 and
October 4, 2014
Petit Verdot: October 4, 2014

Winemaking

Hand-harvested, manually sorted and
fermented in a traditional Bordelaise style in
open-top tanks with temperature control.
Bottled unfiltered.

Cooperage

21 months in French oak barrels,
40% new

pH

3.83

Alcohol

14.3%

Production

1,095 cases

Release date

October 2017

Vintage

2014 will be remembered as another dry winter and early spring which kicked off the growing season early, as in 2013. However, there was much rain in late spring before fruit set, and on our well drained hillsides, that worked to our advantage for a good fruit set and healthy vines. It was a warm year too, so it was an early start and relatively early finish. 2014 was an ideal vintage in an overall sense, with Calluna making a record 50 tons with quality comparable to 2013, another benchmark year for Calluna.

ABOUT CALLUNA VINEYARDS

Calluna Vineyards took root in Sonoma County in 2005 with 12-acres in the Chalk Hill appellation planted to the traditional Bordeaux grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. From its advantageous hillsides overlooking the Russian River Valley, Chalk Hill is known for its mild climate and soils of clay underlain with fractured shale and sandstone.

DAVID A. JEFFREY, *Winemaker and Founder*

After 20 years of studying and collecting the wines of Bordeaux and California, David moved to the West Coast and enrolled in Fresno State's Enology program in 2001. Determined to make his dream a reality, David spent 3½ years studying winemaking and grape growing as he completed his degree and worked at Chateau Quinault in Bordeaux, France.