## CALLUNA VINEYARDS

The goal for Calluna is to make wines which have the strength of great Bordeaux, but with the attributes of Sonoma terroir. This means that the wines are meant to have the intensity, balance and longevity inherent in Bordeaux wines, but they should have an additional richness and roundness which is typical of the best Napa and Sonoma wines.



The vineyards are ideally situated to achieve this goal: The Chalk Hill appellation is in a moderate, transitional climate between the cool Russian River appellation and the hot Alexander and Napa valleys. The fruit can reach full phenolic ripeness – all herbaceous, vegetal tones are gone – without excess sugar development. This allows Calluna to make the wine in a natural way, without the additions of water and tartaric acid which are so common in California winemaking today.

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 3  $\frac{1}{2}$  years studying winemaking and grape growing as he completed his degree and worked at Chateau Quinault in Bordeaux, France.

"Calluna" is the botanical name for the heather plant that grows on the property in memory of an extended family member.

## CALLUNA ESTATE





Varietal/Blend: 58% Cabernet Sauvignon, 18% Cabernet

Franc, 17% Merlot, 5% Petit Verdot, and 2% Malbec

Farming: practicing organic (non-certified)

Soil: shale and sandstone

Vine Age: 10 years

Yeast: native

Fermentation: hand-harvested, manually sorted and

fermented in a traditional Bordelaise style in open-top tanks

with temperature control

Aging: 21 months aged in 100% French oak, 40% new.

**Alcohol**: 14.3%

Fined: no

Filtered: none

Production #s: 1,095 cases

Country: United States

Region: California

Sub Region: Chalk Hill, Sonoma

Vineyard: Calluna

Vineyard Size: 13 acres

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.