

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.

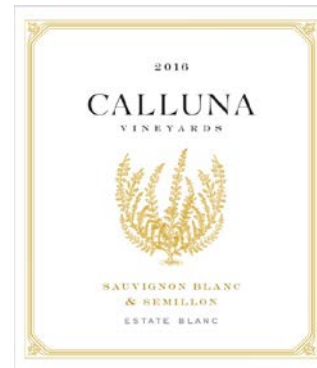


The vineyards are ideally situated to achieve this goal: The Chalk Hill appellation is in a moderate, transitional climate between the cool Russian River appellation and the hot Alexander and Napa valleys. The fruit can reach full phenolic ripeness – all herbaceous, vegetal tones are gone – without excess 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.

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

BLANC



Varietal/Blend: 58% Sauvignon Blanc / 42% Sémillon

Farming Practices: practicing organic (non-certified)

Altitude / Exposure: north

Soil: shale and sandstone

Harvest Technique: by hand

Year Vines Were Planted: 2010-2015

Yeast: native

Fermentation: varieties are temperature-controlled barrel fermentation then blended by lots

Malolactic: none

Maturation: neutral French oak barrels for 7 months

Alcohol: 13.5%

Fined: no

Filtered: no

Country: California

Region: Sonoma

Sub Region: Chalk Hill AVA

Vineyard: estate

Calluna's Estate Blanc comes from our 2.5 acre block of Sauvignon Blanc and Semillon planted on the northeast slope of the vineyard in 2013. This is a wine of bright acidity, moderate alcohol and great depth of flavor. In the tradition of the dry white wines of Bordeaux, these varietals complement each other as the rounder and honey-like tones of the Semillon are a counterpoint to the citrus, mineral and sharper tones of the Sauvignon Blanc. The barrel fermentation and barrel aging further harmonize the wine, giving us a graceful wine which belongs at the table and will potentially age for many years.