

Calluna Vineyards, Estate Red

- Medoc-inspired red blend from prime Chalk Hill site
- Cool climate, exposure and farming geared towards elegance in expression
- Skillfully blended with all 5 varieties for a true Bordeaux-style wine

The Producer

Many California producers look to Bordeaux for inspiration as the great wines of France have long been the reference points for Cabernet Sauvignon and Merlot. Unfortunately, most wines that claim to emulate Bordeaux bear little resemblance to like their French counterparts; with many producers masking varietal characteristics under veneers of ripeness and oak, while others pursue mono-varietal planting in ever more precise vineyard blocks that is modeled more after Burgundy than Bordeaux. David Jeffrey takes a purist Bordeaux approach matching varieties to the site and using the art of blending to express the voice of the place. The results are wines of balance and elegance, a fresh and welcome example of Californian Bordeaux.

David Jeffrey has always loved Bordeaux so when he decided he wanted to make wine it was clear to him that he needed to learn from the best. He went to Bordeaux to learn from renowned oenologist Alain Raynaud, whose innovative practices elevated Ch. Quinault L'Enclos up the ranks of St. Emilion's classification. Working with Raynaud, Jeffrey learned the full spectrum of winegrowing from vineyard design and training to cutting edge fermentation and tannin management to get the most from each vineyard block.

Armed with the knowledge he needed and a solid vision, Jeffrey's next task was to find the site that would fit his vision. He knew that the most important task was to match the varieties with the appropriate site. After concerted search in Napa and Sonoma, he found his ideal spot on the Western slopes of the Chalk Hill AVA. In Chalk Hill he found a spot not unlike the Cote of St. Emilion, home to the great Chateaux such as Ausone and Pavie.

Calluna Estate sits on a Western facing slope overlooking the Russian River Valley. The hillside provides outstanding exposure and drainage while the elevation prevents the grapes from being baked by the afternoon sunlight. Cool air from the Russian River sweeps up the slope keeping the acid levels fresh. The soils are very diverse including marine Franciscan formations and Goldridge sandy loams well as volcanic and metamorphic rocks. Jeffrey plants each variety in its ideal place. Vines are planted in dense rows and cane trained just as in Bordeaux using the canopy to protect them.

After harvesting perfectly ripe fruit, slightly ahead of his neighbors, Jeffrey employs cutting edge methods used in top Chateaux in Bordeaux including barrel-fermenting the Colonel's Cabernet, a technique also used Harlan and Dana Estates. The early integration of oak into the wine softens the tannins and diminishes the impact in the finished wine.

The Wine

The Calluna Estate is considered to be the flagship wine, essentially the Grand Vin of the property. Jeffrey uses the barrel fermentation techniques he learned at Ch. Quinault including specially designed barrels from Tonnellerie Baron. These barrels are designed to allow the wine to be fermented on the skins with constant submersion of the cap by spinning the barrels on special racks. After fermentation the wine is returned to barrel and aged with the press wine.

Jeffrey's goal is to emulate the great Chateaux of the Medoc and thus the blend is always dominated by Cabernet Sauvignon but all varieties are included to add complexity and depth to the wine. As a result, the finished wine is a true expression of this Chalk Hill site farmed and vinified just as it would be in Bordeaux.



Region: Sonoma County
Appellation: Chalk Hill AVA
Vineyards: Calluna Estate
Altitude: 500-700ft
Soil: Franciscan formation over volcanic base
Varietals: 53% Cab./20% Merlot/17% Cab Fr./8% PV/2% Malbec
Vine age: 2005
Planting system: VSP, cane trained Cordon
Vine density: 1560-4150 vines per acre
Production: 380 cases
Vinification: Vinified in open-top tanks with twice-daily pump overs at a controlled temperature. 3 week fermentations before pressing to barrel.
Aging: 21 months in French oak, 40% new
Tasting Notes: Damn good!

We provide great restaurants and retailers with wines they are proud to serve and keep their guests coming back for more.