



2014 MERLOT "AUX RAYNAUDS"

This wine comes primarily from our tiny block of Merlot dedicated to Alain Raynaud and his family of Bordeaux. At once a great innovator and a great traditionalist, Doctor Raynaud taught David Jeffrey much of what he knows of the wines of Bordeaux when he worked at Chateau Quinault in St. Emilion. In return, Calluna offers Aux Raynauds as a wine reminiscent of that region — with Merlot French Clone 181 on 420a rootstock, and a bit of Cabernet Franc — combined with the signature of our Sonoma terroir.

This vineyard sits on an essentially flat plateau near the top of the property with a significant element of clay, the soil type in which Merlot thrives.

Varietal Breakdown: 90% Merlot 10% Cabernet Franc

TECHNICAL DETAILS

Appellation Cooperage

Chalk Hill 21 months in 100% French oak barrels, 20% new

Harvest dates
Merlot Raynauds Vineyard: pH

September 13, 2014

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3.70

Cabernet Franc: September 22, 2014

Alcohol
14.0%

Winemaking 14.0%
Hand-harvested, manually sorted and Production

fermented in a traditional Bordelaise style in open-top tanks with temperature control.

Bottled unfiltered.

Release date March 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.