



CALERA

2000

JENSEN VINEYARD PINOT NOIR

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 25 miles east of the Monterey Bay. The site was chosen for its limestone soils and ideal climate. At an average elevation of 2,200 feet it is among the highest and coolest vineyard sites in California.

Winemakers Notes

The 2000 Jensen is big and beautiful. Notes of raspberry, cherry, and mellow vanilla lend sweetness to the intriguing aromas of this deeply concentrated and flavorful wine. The palate reveals a core of intense Pinot Noir fruitiness interspersed with firm tannins and hints of smoky oak. It is long and complex and promises years of superb aging.

Vineyard Details

Planted in 1975
13.8 acres, 6 x 10 spacing
4 hillside blocks, varied exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.06 ton/acre

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.64
Malolactic: 100%
Alcohol: 14.4%
Production: 919 cases

Vintage and Winemaking Detail

The 2000 growing season was ideal: A cool early spring was followed with warmer weather in April and May. Warm sunny days with cool foggy nights throughout the summer resulted in a wonderful concentration of varietal flavor in the grapes. Even though the harvest was light, a tiny one ton per acre, we hand picked over a period of three weeks into five different lots. The fruit was fermented whole cluster, with indigenous yeast in small open top fermenters. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. Aged without racking in Francois Freres barrels, 30% new, for sixteen months, the lots were combined prior to bottling and the wine was bottled unfiltered.