



CALERA

2000

MILLS 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

"Bright intensity" describes the color, aroma and flavor of the 2000 Mills Pinot Noir. Sweet red fruit aromas of strawberry and cherry are enhanced with notes of cedary spice, black pepper and oak. This big-bodied wine displays a wonderful balance of fruit, smooth tannin, and unctuous texture. While delightful now, this wine will continue to develop and should age beautifully for at least ten years.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.1 ton/acre

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.7
Residual sugar: 0.03%
Malolactic: 100%
Alcohol: 14.5%
Production: 970 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, just over one ton per acre, we hand picked over a period of two weeks into four 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.