



CALERA

2000

REED 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 Reed Pinot Noir is an outstanding wine with distinctive aromas of spearmint, allspice and cloves, which carry through on the palate. The wine has an appealing round and supple texture with complex nuances of cola, saffras, chocolate, cranberry and earth.

Vineyard Details

Planted in 1975
4.4 acres, 6 x 10 spacing
North/Northeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.23 ton/acre

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.7
Malolactic: 100%
Alcohol: 14.6%
Production: 415 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. The fruit was hand picked in late September and early October and then 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.