



CALERA

2002

MT. HARLAN CUVÉE 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

Mt. Harlan Cuvée is a barrel selection from our various single-vineyard Pinot Noirs and reflects a fascinating complement of personalities from each. This wine is lively on the palate and full of flavor; red berry fruits, spice and pronounced minerality are accented by lovely briar undertones. This wine should age gracefully for at least 15 years, developing subtleties over time.

Vineyard Details

<u>Vineyard</u>	<u>Exposure</u>	<u>Planted</u>	<u>% Blend</u>
Mt. Harlan new vineyard	South/Southeast facing	1997	47%
Jensen Vineyard	4 hillside blocks, varied exposure	1975	26%
Mills Vineyard	South exposure, gentle slope	1984	21%
Ryan Vineyard	West/Southwest exposure	1998	6%

Wine Analysis

Total Acidity: 6.2 g/l	Alcohol: 13.5%
Final pH: 3.81	Barrel regime: 16 months, 30% new oak
Malolactic: 100%	Production: 541 cases

Vintage and Winemaking Detail

2002 was an excellent growing season for Pinot Noir on Mt. Harlan. Early budbreak followed by a summer of mild days and cool nights prolonged the hang time, giving us exceptional quality and intense fruitiness in the grapes. The grapes were harvested from the various vineyard blocks in separate lots. Each lot was fermented whole cluster, with indigenous yeast in a small open top fermenter. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. They were then aged without racking in François Freres barrels, 30% new, for sixteen months.