



CALERA

2002

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

Sweet scents of ripe summer berries highlight the deep varietal Pinot Noir aromas of the 2002 Jensen. The wine is lively on the palate and full of flavor; red berry fruits are dominant with a hint of mint and an elusive spiciness. This is a rich, concentrated wine with excellent structure. Both its integrated fine-grained tannins and depth of flavor assure its longevity.

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: 1.04 tons/acre

Wine Analysis

Total Acidity: 7.1 g/l
Final pH: 3.67
Malolactic: 100%
Alcohol: 14.4%
Production: 799 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 Jensen vineyard over a period of three weeks in seven 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. Aged without racking in François Freres barrels, 30% new, for sixteen months, the barrels were combined prior to bottling and the wine was bottled unfiltered.