



# CALERA

2002

## 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

The 2002 Mills is a forward and aromatic wine. Notes of ripe strawberries, black plums, black pepper and vanilla are prevalent in both aroma and flavor. As is characteristic of Pinot Noir from the Mills Vineyard this wine has excellent structure with a core of well defined tannin under its fleshy, velvety texture.

#### 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: 1.39 tons/acre

#### Wine Analysis

Total Acidity: 6.4 g/l  
Final pH: 3.64  
Malolactic: 100 %  
Alcohol: 14.4 %  
Production: 1468 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 fruit was hand-picked starting in mid-September. Each lot 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 François Freres barrels, 30% new, for sixteen months, the barrels were combined prior to bottling and the wine was bottled unfiltered.