



CALERA

2002

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 2002 Reed is a very fragrant wine with aromas of strawberry, cherry and sweet spice. Concentrated and dense on the palate with pure Pinot flavors that complex nicely with notes of berry and nutmeg. This gracefully balanced wine has a long fruitful finish with well-integrated smoothly textured tannin.

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: 1.52 tons/acre

Wine Analysis

Total Acidity: 6.4 g/l
Final pH: 3.78
Malolactic: 100%
Alcohol: 14.0%
Production: 454 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 fermented whole cluster, with indigenous yeast in a small open top fermenter. The wine was 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.