



# CALERA

2002

## RYAN 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.

### Winemaker's Notes

We are thrilled with this very first bottling from our new Ryan Vineyard. The tiny amount harvested in 2002 has shown us the phenomenal potential of this vineyard. The 2002 Ryan displays intense Pinot Noir character with a complex aroma of black plums, native herbs and delicate spice. Fascinating flavors of ripe stone fruit, wild dried fennel, sage and peppery spice fill the mouth. While both youthful and grippy on the mid-palate the wine's structure is balanced with luscious viscosity and fine-grained tannins.

#### Vineyard Details

Planted in 1998 and 2001  
13.1 acres, 7.5 x 4.5 spacing  
West/Southwest exposure  
Limestone soils  
Clone: Calera Selection  
Rootstock: 110R, 5C & 1103 Paulsen  
Crop Yield: 0.3 tons/acre

#### Wine Analysis

Total Acidity: 6.2 g/l  
Final pH: 3.82  
Malolactic: 100%  
Alcohol: 13.4%  
Production: 115 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. Due to the youth of the Ryan vines the fruit set was tiny in 2002, allowing the fruit to reach full maturity in mid-September. 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.