



CALERA

2002

SELLECK 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 Selleck exhibits enticing aromas of ripe berries, flowers and sweet scented spice that lead into a richly layered and complex mid-palate. The flavor profile is a wonderful combination of black fruit and floral notes accented with toasty oak and well integrated tannin. A truly delicious wine that promises to age gracefully for many years to come.

Vineyard Details

Planted in 1975
4.8 acres, 6 x 10 spacing
South/Southwest exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.18 tons/acre

Wine Analysis

Total Acidity: 6.7 g/l
Final pH: 3.62
Malolactic: 100 %
Alcohol: 14.2 %
Production: 429 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. 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.