



CALERA

2003

MT. HARLAN CUVÉE 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

Mt. Harlan Cuvée is a barrel selection from our various single-vineyard Pinot Noirs and reflects a fascinating complement of personalities from each which integrate smoothly with the signature mineral limestone component from our soils. This wine is fresh with captivating aromas of ripe strawberry, red cherry and fresh mint. It is medium bodied and very approachable. While the wine's superb balance allows it to be enjoyed young its core of supple tannin will allow it to develop gracefully for several years.

Vineyard Details

Jensen Vineyard	4 hillside blocks, varied exposure, planted 1975	33%
Mt. Harlan assorted original vines	Varying amounts from Selleck, Reed and Mills	27%
Mt. Harlan newer plantings	South/Southeast facing, planted 1997	26%
Ryan Vineyard	West/Southwest exposure, planted 1998	14%

Wine Analysis

Total Acidity: 6.6 g/l	Alcohol: 14.5%
Final pH: 3.86	Barrel regime: 17 months, 15% new oak
Malolactic: 100%	Production: 292 cases

Vintage and Winemaking Detail

The 2003 growing season was textbook perfect. Warm temperatures in early spring gave way to mild days and cool nights throughout the summer. The grapes were harvested from the various vineyard blocks in separate lots. 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. They were then aged without racking in François Freres barrels, 15% new, for seventeen months.