



CALERA

2003

JENSEN 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 2003 Jensen is very aromatic with bright fruit notes of blackberry, raspberry and plum accented by a beguiling spiciness. On the palate this well-structured wine displays pleasing layers of mixed berry, spice and mineral wrapped around a core of fine tannin, bright acidity and toasty oak. It is smooth and delicious with long lasting fruit flavors that promise years of enjoyment.

Vineyard Details

Planted in 1975
13.8 acres, 6 x 10 spacing
4 hillside blocks, varied exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.0 tons/acre

Wine Analysis

Total Acidity: 6.6 g/l
Final pH: 3.76
Malolactic: 100%
Alcohol: 14.0%
Production: 729 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. We harvested fruit of excellent quality from the Jensen Vineyard over a three week period beginning September 20th. 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, 15% new, for sixteen months, the barrels were combined prior to bottling and the wine was bottled unfiltered.