



CALERA

2003

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 2003 Reed is a feminine wine, all subtlety and nuance. It has an exotic aroma with notes of blackberry, cola, black tea, sweet spice and vanilla. This wine is smooth and round, displaying a silky, creamy texture and excellent balance on the palate. Lingering flavors of sweet black cherry and Mt. Harlan limestone minerality complete the package.

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: .97 tons/acre

Wine Analysis

Total Acidity: 6.9 g/l
Final pH: 3.90
Malolactic: 100%
Alcohol: 14.0%
Production: 296 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 Reed Vineyard in third week of October. The grapes were fermented whole cluster, with indigenous yeast in small open top fermenters. 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.