



CALERA

2003

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 2003 Selleck is an elegant wine. It has a lovely bouquet, with notes of raspberry, Bing cherry, sweet spice and forest floor. On the palate it is beautifully balanced, rich and smooth, with bright flavors of ripe summer berries and pomegranate layered with refined tannin, toasted oak and subtle minerality. The wine is both fruitful and approachable while at the same time it displays the intriguing complexity that distinguishes the wines made from this unique limestone laden vineyard site.

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: .63 tons/acre

Wine Analysis

Total Acidity: 07.5g/l
Final pH: 3.67
Malolactic: 100 %
Alcohol: 14.0 %
Production: 207 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 Selleck Vineyard on September 23rd. 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.