



# CALERA

2004

## 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. This wine is fresh and fruity with appealing aromas of red cherries, sun-ripened stone fruits and sweet spice. It is a multi-dimensional wine, very approachable, supple and smooth on the palate, while at the same time showing surprising complexity and structure. The wine's excellent balance allows it to be enjoyed young, while its core of fine tannin will allow it to develop gracefully for several years.

#### Vineyard Details

Mt. Harlan assorted original vines	Varying amounts from Jensen, Reed and Selleck	62%
Mt. Harlan newer plantings	Blocks planted in 1997, 1998 and 2001	28%
Mills Vineyard	South/Southwest exposure, planted 1984	4%
Jensen Vineyard	4 hillside blocks, varied exposure, planted 1975	3%
Reed Vineyard	North/Northwest exposure, planted 1975	3%

#### Wine Analysis

Total Acidity: 7.3 g/l	Alcohol: 14.0%
Final pH: 3.77	Barrel regime: 16 months, 30% new oak
Malolactic: 100%	Production: 998 cases

### Vintage and Winemaking Detail

Early bud-break and warm spring weather led to predictions of an early harvest in 2004, but a very mild summer with cooler than normal day-time temperatures slowed the ripening and intensified the flavors. 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, 30% new, for sixteen months.