



CALERA

2004

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 2004 Jensen Vineyard Pinot Noir is immediately captivating with amazingly complex aromas of Bing cherry, ripe currant, sweet spiciness and a hint of violets. On the palate the ripe fruit flavors intermingle with exotic spice and limestone earthiness. This full bodied wine, with its excellent balance and structure, and integrated fine-grained tannins, promises to age beautifully for the next ten to fifteen years.

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: 1.32 tons/acre

Wine Analysis

Total Acidity: 6.9 g/l
Final pH: 3.49
Malolactic: 100%
Alcohol: 14.0%
Production: 1,262 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. We harvested Pinot Noir fruit of excellent quality from the Jensen Vineyard through much of September. The grapes were fermented whole cluster, with indigenous yeast in small open top fermenters. The wines were pressed after 14 days and moved 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.