



CALERA

2004

MILLS 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 Mills displays an intensely varietal aroma with notes of blackberry, raspberry and cassis along with accents of dried wild herbs and menthol. Ripe fruit flavors on the palate are enhanced by hints of black tea, subtle toasted oak and licorice. This is a powerful wine, full bodied with crisp acidity and enough smooth tannin to ensure that it will age beautifully for years to come.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.28 tons/acre

Wine Analysis

Total Acidity: 6.9 g/l
Final pH: 3.72
Malolactic: 100 %
Alcohol: 15.0 %
Production: 1,209 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 Mills Vineyard through most 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.