



CALERA

2004

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 2004 Selleck is a complete package! Alluring aromas of sweet ripe summer berries, licorice and dried herbs lead into an incredible mid-palate. The wine is all at once fruitful, juicy, velvety and exceptionally rich. This is a well-structured wine with opulent fruit, vibrant acidity, deep minerality and toasty oak wrapped around a core of finely integrated tannin.

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: 0.83 ton/acre

Wine Analysis

Total Acidity: 7.5g/l
Final pH: 3.64
Malolactic: 100 %
Alcohol: 14.5 %
Production: 324 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 picked all the grapes from the Selleck Vineyard on September 10th. The grapes were fermented whole cluster, with indigenous yeast in a small open top fermenter. The wine was 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.