



# CALERA

2005

## 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 with delicious classic Pinot Noir fruit character and appealing aromatic notes of dark cherry, plum and spiced tea. It is a multi-dimensional wine; very approachable, supple and smooth on the palate, while at the same time showing surprising complexity and structure and pronounced minerality. 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 newer plantings	Blocks planted in 1997 , 1998 and 2001	40%
Mt. Harlan assorted original vines	Varying amounts from Jensen, Reed and Selleck	15%
Selleck Vineyard	South/Southwest exposure, planted 1975	23%
Mills Vineyard	South/Southwest exposure, planted 1984	22%

#### Wine Analysis

Total Acidity: 6.7 g/l	Alcohol: 13.0%
Final pH: 3.59	Barrel regime: 16 months, 30% new oak
Malolactic: 100%	Production: 403 cases

### Vintage and Winemaking Detail

Plentiful rainfall in the spring served to keep the soil moist and the vines growing late into the summer of 2005. Grapes with excellent Pinot Noir varietal character were harvested from our Mt. Harlan vineyards from mid-September through the end of October. The grapes were harvested from the various vineyard blocks in separate lots. Each lot was individually 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. This blend comprises various barrel lots selected for their character, flavor and approachability.