



CALERA

2005

REED 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

This 2005 Reed Vineyard Pinot Noir is heavily perfumed with cola, cedar, black pepper, wet stone and herbal spice. It possesses a fascinating compilation of flavors; boysenberry, smoked bacon, pine, mineral, chili pepper and accented with tarry, deep spice and sweet earth. While still tightly wound, the texture is smooth, but asks for a bit of breathing to flesh out for near term enjoyment.

Vineyard Details

Planted in 1975
4.4 acres, 6 x 10 spacing
North/Northeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.4 ton/acre

Wine Analysis

Total Acidity: 6.4 g/l
Final pH: 3.74
Malolactic: 100%
Alcohol: 14.0%
Production: 436 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. We harvested Pinot Noir fruit of excellent quality from the Reed Vineyard from early to mid-October. The grapes were 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. Aged without racking in François Freres barrels, 30% new, for sixteen months, the barrels were combined prior to bottling and the wine was bottled unfiltered.