



CALERA

2005

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

2005 Selleck vineyard Pinot Noir expresses a lush, milky bouquet of raspberry cream, cola and blackberry. The texture is alluringly smooth, showing remarkable balance, while still showing deep structure. Flavors of cherry cola, soft toast, flinty mineral, a bit of citronella and fresh hay intermingle with the deep tarry, berry hints that will emerge further with time. This wine is definitely a candidate for the cellar.

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: 1.19 ton/acre

Wine Analysis

Total Acidity: 6.8 g/l
Final pH: 3.61
Malolactic: 100 %
Alcohol: 15%
Production: 287 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 Selleck Vineyard from early September through early 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.