



# CALERA

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2006

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## MT. HARLAN CUVÉE PINOT NOIR

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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.

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### 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 2006 Cuvée shows a beautiful integration of aromas; plum, cherry, blackberry, wet rock, a bit of floral character and subtle oak. On the palate, it offers depth, richness, a myriad of dark berry and stone fruit flavors, a bit of anise and proceeds with a long lingering, mouthwatering finish. It drinks quite nicely while young, but rest assured that it will age gracefully for a long time, as do all of our Mt. Harlan Pinot Noirs.

#### Vineyard Details

Jensen Vineyard	4 hillside blocks, varied exposure, planted 1975	8%
Mills Vineyard	South/Southwest exposure, planted 1984	42%
Reed Vineyard	North/Northwest exposure, planted 1975	3%
Assorted Younger vines	Blocks planted in 1997, 1998 and 2001	47%

#### Wine Analysis

Total Acidity: .56 g/l	Alcohol: 13.5%
Final pH: 3.64	Barrel regime: 14 months, 30% new oak
Malolactic: 100%	Production: 3,239 cases

### Vintage and Winemaking Detail

Cool wet weather in the spring of 2006 led to a late start to the growing season. However, warm temperatures in July and August allowed the fruit to fully ripen just a few weeks later than normal. 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 fourteen months. This blend comprises various barrel lots selected for their character, flavor and approachability.