



CALERA

2006

RYAN 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

2006 Ryan Vineyard Pinot Noir, the fifth vintage from our highest elevation Mt. Harlan vineyard offers a beautiful bouquet of black plum, red currant, cherries jubilee and a hint of spicy oak. Delicious flavors of Bing cherry, mineral, cola and red licorice surround a juicy, lustrous texture, giving us our most graceful vintage of Ryan Vineyard Pinot to date.

Vineyard Details

Planted in 1998 and 2001
13.1 acres, 7.5 x 4.5 spacing
West/Southwest exposure
Limestone soils
Clone: Calera Selection
Rootstock: 110R, 5C & 1103 Paulsen
Crop Yield: 3.29 tons/acre

Wine Analysis

Total Acidity: 5.5 g/l
Final pH: 3.65
Malolactic: 100%
Alcohol: 14.8%
Production: 2,155 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 sixteen months. The barrels were combined prior to bottling and the wine was bottled unfiltered.