



CALERA

2006

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

The deep, garnet, ruby color hints towards perfectly intertwined, seamless, deep, cool aromas of plum, mineral and currant. This 2006 Selleck, while still such a baby, aching for cellar time, is supple, silky, juicy, graceful and lithe on the palate. It expresses deep low notes of mineral, forest, red plum and black cherry. This wine expresses the concentration and impeccable balance indicative of a long and prosperous future.

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: 2.43 ton/acre

Wine Analysis

Total Acidity: 6.4 g/l
Final pH: 3.38
Malolactic: 100 %
Alcohol: 14.2%
Production: 793 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.