



CALERA

2007

JENSEN 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 2007 Jensen Pinot Noir has a brilliant ruby color and an inviting, deep brooding nose of cassis and black cherry with softly integrated oak spice. A startling streak of mid-palate sweet strawberry fruit is accented by signature Mt. Harlan limestone graphite, cranberries and a tiny hint of vanilla. Fine grained tannins, great concentration, stealth richness & depth, and beautiful balance lead to a firm but lingering, delicious finish.

Vineyard Details

Planted in 1975
13.8 acres, 6 x 10 spacing
4 hillside blocks, varied exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.46 tons/acre

Wine Analysis

Total Acidity: 5.7 g/l
Final pH: 3.60
Malolactic: 100%
Alcohol: 14.9 %
Production: 1,113 cases

Vintage and Winemaking Detail

Late spring frosts stunted early shoot growth in parts of our Mt Harlan Pinot Vineyards causing a slight decrease in production. Fortunately the cool summer paired with the eastern morning exposures gave us a surprisingly longer growing season. With ample hang time we picked this fruit with amazing color and concentration. 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 seventeen months. The barrels were combined prior to bottling and the wine was bottled unfiltered.