



CALERA

2007

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

This 2007 Ryan Vineyard Pinot Noir has a wonderful, deep, sleek, juicy black plum bouquet which is beautifully integrated with the signature Mt Harlan minerality. It expresses very nice balance, excellent structure, good grip and a graceful mouthfeel combined with deep flavors of currant, raspberry and dark spice. It's an alluring wine, quite delicious now, yet has a long life ahead.

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: 2.45 tons/acre

Wine Analysis

Total Acidity: 5.2 g/l
Final pH: 3.67
Malolactic: 100%
Alcohol: 14.8%
Production: 1,847 cases

Vintage and Winemaking Detail

Very cool summer weather in 2007 brought us ideal growing conditions. With a long hang time we harvested Ryan Vineyard grapes with intense 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.

