



CALERA

2007

de VILLIERS 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 showy 2007 de Villiers Vineyard Pinot Noir introduces itself with a beautiful, deep, dark garnet color. The bouquet effuses a heady aroma of black plum, chocolate, dark cherry, sandalwood and marionberry. Flavors of chocolate covered cherries accent the lush, juicy, and youthful, sweet-tart character of cranberry and raspberry, and the wine lingers with a bright pear, berry finish.

Vineyard Details

Planted in 1997
13.1 acres, 7.5 x 4.5 spacing
East exposure
Limestone soils
Clone: Calera Selection
Crop Yield: .78 tons/acre

Wine Analysis

Total Acidity: 5.6 g/l
Final pH: 3.63
Malolactic: 100%
Alcohol: 14.9%
Production: 631 cases

Vintage and Winemaking Detail

Late spring frosts stunted early shoot growth in parts of the de Villiers Vineyard 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, 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.