



CALERA

2008

REED 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

A beautiful, deep garnet hue along with a sleek bouquet of plum, cranberry, soft sweet oak and a steely minerality grace this alluring 2008 Reed Vineyard Pinot Noir. Vibrant, spicy flavors of tea, incense, rich fresh earth, pungent blueberry, ripe cherry, copper, wild fennel and just a hint of cinnamon are layered with a round, savory texture and a dark, smooth, lingering finish. It is a very unique and fascinating wine.

Vineyard Details

Planted in 1975
4.4 acres, 6 x 10 spacing
North/Northeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 0.37 of a ton per acre

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.72
Malolactic: 100%
Alcohol: 14.9 %
Production: 74 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

Devastating frosts during late April reduced the 2008 crop disastrously. Excruciatingly low yields and moderate summertime temperatures gave us fruit of very intense, high quality and concentration.

Each day's picking became a separate lot up until shortly before bottling. Each was fermented by the action of native yeasts in small open top fermenters. Each lot was pressed 14 days after harvest, racked by gravity to French oak barrels, then aged without racking in those barrels, 30% new, for sixteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.