



CALERA

2008

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

2008 Ryan Pinot Noir is a graceful and inviting wine with a vibrant cranberry, black currant and rose petal bouquet. Beautifully integrated, bright flavors of rhubarb, tart cherry vanilla and the faintest hint of sandalwood grace the elegant structure and soft grip of fine tannins. A murmur of classic Mt Harlan limestone minerality progresses to a shy, mouthwatering finish. This is a wine to be enjoyed with a wonderful meal.

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: 1.04 tons/acre

Wine Analysis

Total Acidity: 6.0 g/l
Final pH: 3.67
Malolactic: 100%
Alcohol: 14.9%
Production: 972 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

Devastating frost during mid-spring 2008 hindered much of our fruit growth. Extremely low yields and moderate summertime temperatures gave us fruit of very intense, high quality and concentration.

This vineyard was picked on three separate days between September 13 & 25. 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, raked by gravity to French oak barrels, then aged without racking in those barrels, 30% new, for sixteen months. The three lots were then combined and the resultant wine was bottled without filtration, as always.