



CALERA

2008

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-derived 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 beautiful 2008 de Villiers Pinot possesses a dark, graceful, soulful hue with a deeply intense and faintly smoky bouquet of boysenberry and black cherry. Concentrated by the scant yield of less than half a ton per acre, the flavors are deep and vibrant with blackberry, blueberry, red currant, soy and mineral accentuated by an amazingly elegant structure and a grippy, albeit succulent and lingering finish.

Vineyard Details

Planted in 1997
15.6 acres, 7.5' x 4.5' spacing
Exposures: all points of the compass except due North
Limestone soils
Clone: Calera Selection
Crop Yield: .44 of a ton/acre

Wine Analysis

Total Acidity: 6.6 g/l
Final pH: 3.46
Malolactic: 100%
Alcohol: 14.9%
Production: 462 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. Extremely low yields and moderate summertime temperatures gave us fruit of very intense, high quality and concentration. This vineyard was picked on two separate days, Sept. 6 & 16. 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 two lots were then combined and the resultant wine was bottled without filtration, as always.