



CALERA

2010

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

This 2010 Reed Vineyard Pinot has gorgeous ruby color and a fascinating bouquet of violets, plum, fresh rain, mineral, sausage spice, birch bark and sage. Its texture is round, silky, lithe and juicy, with a soft tartness that accents amazing flavors of intense dark plum, Asian spice, basil, sandalwood, cigar and tomato leaf. The sweet, ripe fruit flavors lingers on through a long finish. An alluring and unusual Pinot Noir.

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: 1.67 tons per acre

Wine Analysis

Total Acidity: 6.3 g/l
Final pH: 3.62
Malolactic: 100%
Alcohol: 13.6%
Production: 398 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

Spring time temperatures brought on an average bud break, but an unusually cool summer made for a very long growing season and late harvest. Most of the Mt. Harlan Pinot Noir was harvested from mid-October through early November. The result was wine with bright acidity and lower alcohols. Each day's picking became a separate lot up until shortly before bottling. Each lot 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 lots were then combined and the resultant wine was bottled without filtration, as always.