



CALERA

2010

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

Brilliant garnet in color and showing concentrated cassis, slate, briar and fragrance of white pepper, this 2010 Ryan Vineyard Pinot Noir embodies classic Mt. Harlan minerality; gripping tannic tension and fascinating peaty rose petal and pomegranate. Brown spices melt into a tight, focused finish.

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: 1.95 tons/acre

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.61
Malolactic: 100%
Alcohol: 13.9%
Production: 1,681 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 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 eighteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.