



CALERA

1997

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

The 1997 Reed is a fabulous Pinot Noir: intense yet nuanced, powerful while at the same time showing great harmony and balance. This wine displays aromas that have become the signature of this vineyard; ripe strawberry, with hints of raspberry, sassafras, chocolate and truffle. The 1997 Reed is round and silky with flavors that linger on the palate.

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: 3.2 tons/acre

Wine Analysis

Total Acidity: 6.6 g/l
Final pH: 3.59
Residual sugar: 0.04%
Malolactic: 100%
Alcohol: 14.8%

Vintage and Winemaking Detail

A mild spring resulted in abundant fruit set on Mt. Harlan in 1997. Warm summer days and cool nights during the growing season gave optimum conditions for flavor development, and with terrific fall weather we were able to leave the grapes on the vine until they reached perfect ripeness in late September and early October. The grapes were hand harvested, and then whole cluster fermented with indigenous yeast in small open top fermenters. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. Aged without racking in Francois Freres barrels, 30% new, for seventeen months, the lots were combined prior to bottling and the wine was bottled unfiltered.