



CALERA

1998

MILLS VINEYARD PINOT NOIR

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 20 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 1998 Mills possesses a purity of flavor, spicy directness and appealing bright Pinot Noir character with lots of red berry notes. A tiny crop and a cool growing season contributed layers of dense tannin and firm structure to this wine.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own Rooted
Crop Yield: 0.49 ton/acre

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.71
Residual sugar: 0.05%
Malolactic: 100%
Alcohol: 13.5%
Cases produced: 520

Vintage and Winemaking Detail

A very cold, winter led into a cool growing season on Mt. Harlan in 1998. Fortunately the weather held fair into the fall and the fruit was picked at full ripeness in late October. The grapes were hand harvested as two separate lots, 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 sixteen months, the lots were combined prior to bottling and the wine was bottled unfiltered.