



CALERA

1998

REED 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 Reed is both forward and accessible, displaying aromas that have become the signature of this vineyard; ripe strawberry, with hints of raspberry, chocolate, and truffle. The wine is soft and flavorful on the palate, with layers of supple tannin, and a lasting finish.

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: 0.91ton/acre

Wine Analysis

Total Acidity: 6.4 g/l
Final pH: 3.7
Residual sugar: 0.03%
Malolactic: 100%
Alcohol: 13.3%
Cases Produced: 303

Vintage and Winemaking Detail

Cold winter weather led into a cool wet spring on Mt. Harlan in 1998 resulting in a very light fruit set. The growing season was cool and dry, and fortunately the weather held fair into the fall with the tiny crop being 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.