



CALERA

2009

MILLS 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-derived 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

Enticing aromas of rose petals, gardenia, bright cherry and sandalwood waft from this 2009 Mills Pinot Noir with its stunning ruby and garnet hue. Racy flavors of cassis, chocolate, rhubarb and cranberry add a cheerful lift to the zesty, deep, dark black plum, cigar and leather accents. Broad fruit strokes with mineral underpinnings linger delightfully.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
Southeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.55 of a ton/acre

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.64
Malolactic: 100%
Alcohol: 14.9%
Production: 1,599 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

Moderate summer temperatures gave us an ideal growing season in 2009 to hang the fruit to our desired ripeness. We picked the Mills Vineyard on three separate day starting on September 27th through October 16th. 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 sixteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.