



CALERA

2010

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 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

Beautiful Bing cherry, currant, ripe plum, faint licorice and white pepper notes permeate the the bouquet of this delightfully brooding 2010 Mills Vineyard Pinot Noir. Fascinating flavors of black cherries, Marionberry, iron, tobacco, strawberry and cola accent the stately tannins and signature flinty limestone character. This wine is focused and structured with a delightful blueberry finish.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
Southeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.48 tons/acre

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.70
Malolactic: 100%
Alcohol: 13.8%
Production: 1543 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 lot 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.