



CALERA

2011

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

Briar, berry pie and flinty, rocky sassafras mark this 2011 Reed Vineyard Pinot Noir; one of the most concentrated and richest showings from this north/north-east facing block. The mouthwatering, yet taut flavors of black plum, forest floor, sleek red fruits and a unique salinity make it a delicious and fascinating wine. The structure is full and round but firm, with exquisite balance and a wonderful lingering 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: 0.54 ton per acre

Wine Analysis

Total Acidity: 6.52 g/l
Final pH: 3.1
Malolactic: 100%
Alcohol: 14.3%
Production: 164 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

We had another cool year in 2011. The early spring was wet and cold delaying bud break by a few weeks. With colder summer temperatures averaging in the low 70's we were forced to hang the fruit a month later than usual, but to our surprise the waiting brought us rich wines with bright acidity and lower sugars.

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 eighteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.