



CALERA

2012

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

Gorgeous ruby garnet color hints at the alluring aromas of pomegranate, black cherry, blood orange white pepper and spice. This wine is full, soft and round with a graceful but structured texture and a palate of blueberry, mineral, graphite, cranberry, cola and lilac.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
Southeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.4 of a ton/acre

Wine Analysis

Total Acidity: 6.0 g/L
Final pH: 3.64
Malolactic: 100%
Alcohol: 14.9%
Production: 1,402 cases

All of our Mt Harlan vineyards are ORGANICALLY FARMED & CERTIFIED by CCOF

Vintage and Winemaking Detail

2012 was one of those ideal growing seasons. The spring temperatures were warm and sunny, and summer temperatures were moderate with clear blue skies. The crop levels were very balanced and allowed us to hang the fruit until the magical time of ripeness. Mills Vineyard was harvested on three dates from September 20th through October 17th.

Each day's picking became a separate lot up until shortly before bottling. 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.