



CALERA

2012

SELLECK 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

What complexity... Aromas of star anise, bacon, licorice root, cocoa, blackberry, sandalwood, camphor and apple blossom are simply engulfing. This wine possesses deep umami character and flavors of smoked paprika, ginseng and cherry liqueur. It is seamlessly integrated, beefy and graceful all at once. It's velvety and heady; finishing with plush, candied violet and lingers on and on. A truly captivating wine.

Vineyard Details

Planted in 1975
4.8 acres, 6 x 10 spacing
South/Southwest exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.29 tons/acre

Wine Analysis

Total Acidity: 6.5 g/l
Final pH: 3.48
Malolactic: 100 %
Alcohol: 14.7%
Production: 387 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. Selleck Vineyard was harvested on October 4th as one lot. It 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 wine was bottled without filtration as always.