



CALERA

2013

RYAN 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

Wafting aromas of bright strawberry and blueberry interweave with a deep, intense, earthy, enchanting palate of black cherry, sassafras and limestone minerality. This wine is big and taut and begs for bold cuisine. The generous tannins are firm yet smooth and continue into a provocative and long finish.

Vineyard Details

Planted in 1998 and 2001
13.1 acres, 7.5' x 4.5' spacing
Exposure: West/Southwest
Limestone soils
Clone: Calera Selection
Rootstock: 110R, 5C & 1103 Paulsen
Crop Yield: 0.97 of a ton/acre

Wine Analysis

Total Acidity: 6.3 g/l
Final pH: 3.43
Malolactic: 100%
Alcohol: 14.9%
Production: 898 cases

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

Vintage and Winemaking Detail

In 2013 we saw decreasing yields due to the second year of a drought with only 6.5 inches of rain for the entire season. Warm spring temperatures brought on an early bud break, but fortunately remained warm with no threats of frost. The summer months were fairly mild with abundant sunshine allowing us to pick the grapes with high acid and mature flavors.

We picked the Ryan vineyard in three separate passes from September 4th to September 21st. Each lot was pressed 14 days after harvest, raked by gravity to French oak barrels, then aged without racking in those barrels, 30% new, for nineteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.