



CALERA

2013

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: 0.93 of a ton/acre

Wine Analysis

Total Acidity: 6.8 g/l
Final pH: 3.39
Malolactic: 100 %
Alcohol: 14.9%
Production: 327 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 Selleck vineyard in two separate passes on September 24th and October 4th. 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.