



CALERA

2006

JENSEN 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

The 2006 Jensen Pinot Noir has gorgeous ruby color and a perfumed bouquet of dark plum, briar spice, cranberry and tiny pinches of both anise and orange zest. A restrained slate minerality and subtle smokiness pull us into a palate of mouthwatering black cherry and dark spice. This wine is restrained, yet bright, flavorful, juicy, graceful and persistent. As is typical of Jensen vineyard Pinots, a bit of patience will be richly rewarded.

Vineyard Details

Planted in 1975
13.8 acres, 6 x 10 spacing
4 hillside blocks, varied exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 3.06 tons/acre

Wine Analysis

Total Acidity: 6.3 g/l
Final pH: 3.50
Malolactic: 100%
Alcohol: 14.3 %
Production: 2,531 cases

Vintage and Winemaking Detail

Cool wet weather in the spring of 2006 led to a late start to the growing season. However, warm temperatures in July and August allowed the fruit to fully ripen just a few weeks later than normal. Each lot was individually fermented whole cluster, with indigenous yeast in small open top fermenters. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. They were then aged without racking in François Freres barrels, 30% new, for sixteen months. The barrels were combined prior to bottling and the wine was bottled unfiltered.