



CALERA

2011

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

2011 Mills Vineyard Pinot Noir possesses an intense but clear ruby hue and opens with deep inviting aromas of dark cherry, boysenberry, fresh prune and briar with hints of a beautiful antique cedar chest. Dark, brooding full flavors of blackberry, chocolate, plum, rock, pink peppercorn, redwood bark, vanilla and horehound accent the unctuous yet firm structure offered by prominent tannins, and persist through a long finish with a lively zing of bright raspberry.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
Southeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: .93 of a ton/acre

Wine Analysis

Total Acidity: 6.4 g/L
Final pH: 3.52
Malolactic: 100%
Alcohol: 14.5%
Production: 896 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

We had another cool year in 2011. The early spring was wet and cold delaying bud break by a few weeks. With colder summer temperatures averaging in the low 70's we were forced to hang the fruit a month later than usual, but to our surprise the waiting brought us rich wines with bright acidity and lower sugars.

Each day's picking became a separate lot up until shortly before bottling. Each was fermented by the action of native yeasts in small open top fermenters. 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 eighteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.