

2015 Mt. Harlan Pinot Noir Mills Vineyard

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.



Harvest Notes

Though the 2015 growing season resulted in the earliest harvest ever at Calera, the quality of the vintage is exceptional, with our 2015 Mt. Harlan Pinot Noirs displaying elegant textures, with beautiful depth and complexity. A dry winter was followed by an early spring, which resulted in our vines blooming early, in mid-April. With little winter rainfall, 2015 also marked our fourth year of drought. While this led to lower-than-average yields, the small crop and a consistently warm summer ensured that the grapes ripened perfectly, with extremely well-balanced acid and Brix levels. Harvest began on August 26th with the majority of our grapes arriving in the winery in pristine condition by September 15th.

Comments from the Winemaker

In 2015, the Mills Vineyard yielded an alluring, red fruit-driven expression of Pinot Noir, with vibrant layers of Bing cherry and red plum, underscored by sophisticated notes of pine needles, earth, mushrooms and black pepper. On the palate, the tannins are round and supple, adding a plush textural element to the wine that accentuates the lushness of the flavors and carries the wine to a graceful finish.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: September 5 – October 13, 2015

Average Sugar at Harvest: 24.0° Brix

Winemaking

17 months, 100% French oak 30% new, 10% second, 60% neutral

Production and Technical Data

Alcohol: 14.5%

0.66 g/100 ml titratable acidity 100% malolactic fermentation 14 days fermentation at 60°F- 90°F

pH: 3.62

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