

2001

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

The 2001 Selleck is fragrant, lively and elegant. A wonderful aroma of ripe summer raspberries with notes of vanilla, chocolate and sweet spice bursts from the glass. The mid-palate shows layers of bright fruit, spice and creamy oak wrapped around a well-structured core of balanced acidity, gentle tannin and limestone minerality. This fresh and youthful Pinot Noir will continue to develop complexity and nuance for many years to come.

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: 1.25 tons/acre

Wine Analysis

Total Acidity: 6.6 g/l Final pH: 3.5 Malolactic: 100% Alcohol: 14.5% Production: 439 cases

Vintage and Winemaking Detail

Lovely mild spring weather and a fairly warm summer in 2001 gave us grapes with volumes of varietal character and sweetness. The fruit was hand picked in early September and then fermented whole cluster, with indigenous yeast in small open top fermenters. The wine was pressed after 14 days and racked by gravity to barrels following overnight settling. Aged without racking in François Freres barrels, 30% new, for sixteen months, the lots were combined prior to bottling and the wine was bottled unfiltered.