



The vines in the upper block of Ryan, rising to 2,500 feet, are just settling in. Jim Ryan, Calera's vineyard manager, planted it in 1998 at a higher density than Calera's other sites, most of which date to 1975. At first, this wine appears to be a big, extracted fruit bomb until, hours later, the tannins begin to breath and the texture broadens, the fruit filling in the tannins on the sides of the mouth. A day later, the tannins and fruit have merged back into the middle of the wine, focused on dark, mineral intensity, on scents of smoke and earth, carrying plenty of extract within a pinot noir frame. While this may seem like a stylistic departure for Calera, it could also be read as **a youthful interpretation of the Mount Harlan site. It's formidable and delicious** in any case, especially if decanted for roast duck. (2,318 cases)