



CALERA

2001

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 2001 Jensen is a compelling and complex wine, it is quite fragrant, perfumed with aromas of fresh raspberry, blackberry, vanilla bean and spice. A well structured mid-palate displays a harmonious balance of enticing fruit, youthful acidity and well integrated tannin. Flavors of blackberry fruit, spice and vanilla scented oak are present throughout this long-finishing, delicious wine

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: 2.22 tons/acre

Wine Analysis

Total Acidity: 6.0 g/l
Final pH: 3.63
Malolactic: 100%
Alcohol: 14.0%
Production: 1975 cases

Vintage and Winemaking Detail

Lovely mild spring weather and a fairly warm summer in 2001 gave us a relatively bounteous crop with volumes of varietal character and sweetness. We picked five different lots of grapes from the Jensen Vineyard in early to mid September. The fruit was 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. 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.