



CALERA

2005

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

What a classic Mt. Harlan bouquet of rock and mineral woven nicely with notes of raspberry and blackberry. Flavors of cherry, plum and star anise fill the palate, accented with soft undertones of oak and a juicy, round, flinty finish. This is the richest and most lush Mills Pinot Noir vintage to date.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.3 tons/acre

Wine Analysis

Total Acidity: 6.6 g/l
Final pH: 3.59
Malolactic: 100 %
Alcohol: 14.5 %
Production: 1,351 cases

Vintage and Winemaking Detail

Plentiful rainfall in the spring served to keep the soil moist and the vines growing late into the summer of 2005. We harvested Pinot Noir fruit of excellent quality from the Mills Vineyard from mid-September through early October. The grapes were 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 barrels were combined prior to bottling and the wine was bottled unfiltered.