



CALERA

2007

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

This 2007 Mills Vineyard Pinot Noir possesses a striking ruby color and an inviting black cherry and spice bouquet. Notes of juicy plum and our signature dusty limestone minerality combine with the tiniest hint of cinnamon hearts in its alluring, fine tuned texture. This very elegant wine shows a bit of classic Mills black pepper and pomegranate; it is a nicely balanced wine with beautiful viscosity and a rich finish.

Vineyard Details

Planted in 1997
13.1 acres, 7.5 x 4.5 spacing
East exposure
Limestone soils
Clone: Calera Selection
Crop Yield: .84 tons/acre

Wine Analysis

Total Acidity: 5.7 g/l
Final pH: 3.68
Malolactic: 100%
Alcohol: 14.9%
Production: 943 cases

Vintage and Winemaking Detail

Late spring frosts stunted early shoot growth in parts of our Mt Harlan Pinot Vineyards causing a slight decrease in production. Fortunately the cool summer paired with the eastern morning exposures gave us a surprisingly longer growing season. With ample hang time we picked this fruit with amazing color and concentration.

Each lot was individually fermented, with indigenous yeast in small open top fermenters. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. They were then 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.