



CALERA

1995

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 1995 Jensen is concentrated and intense, a result of very low vineyard yields. Quintessential Pinot aromas of ripe red berries and earth envelop the senses. This is a flavorful and balanced wine with integrated layers of ripe fruit and soft tannins.

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: 0.79 ton/acre

Wine Analysis

Total Acidity: 7.0 g/l
Final pH: 3.6
Residual sugar: 0.05%
Malolactic: 100%
Alcohol: 13.9%
Cases produced: 747 cases

Vintage and Winemaking Detail

A cool wet spring in 1995 resulted in a very small crop set on Mount Harlan. The entire growing season turned out to be unusually mild and having a small amount of fruit turned out to be a blessing, as it would have been challenging to ripen a larger crop load. The grapes were hand picked at full ripeness in late September and early October, and then whole cluster 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. Aged without racking in Francois Freres barrels, 30% new, for sixteen months, the lots were combined prior to bottling and the wine was bottled unfiltered.