



WINE OFFERING WINTER 2005-2006

CALERA'S 30TH ANNIVERSARY

Company Founded in 1975

It's been a year since our last mailer went out, and this will be the only mailer you receive from us in 2005. As a result, we're offering you twice the normal number of wines this time. So you can buy twice as much! That's how it works, isn't it?

I'm truly sorry it's taken me so long to sit down and write this. The fault is entirely mine, and I have no excuse. Unless, that is, I'm allowed to plead the fact that 2005 is the 30th Anniversary of Calera's founding. Such a momentous milestone naturally conjures up images of non-stop celebrations, revelry, award ceremonies and accolades. Is that what I've been up to all year long instead of doing my job writing mailers? I wish.

Here at Calera this year has rolled along very much like the previous 29: we've been busy growing grapes, making and selling wines, filling out forms for god knows how many government agencies, paying "fees" (bribes), taxes and "assessments" (more taxes), borrowing money from our dear bank, trying to pay the bank back, hiring and firing at will, cutting prices if absolutely necessary, raising them if at all possible, sucking up to all manner of people and companies with whom we do business, lording it over others who want our business, and generally causing havoc to the best of our abilities. Such is modern business, as practiced at Calera Wine Co.

The sole way that we plan to celebrate our 30th is by printing "Thirtieth Anniversary Vintage" in gold lettering on all our 2005 labels, just as we printed "Twentieth..." on all our 1995 labels. Many of you, our customers, told us you liked those, and some people still mention it to this day. So we'll do special labels again on all our 2005s.

We did host one event in early July to mark our 30th Anniversary, a lunch for Northern California wine writers at a great San Francisco restaurant. We had a gratifyingly large turnout, and served our older Pinots and Chardonnays going back to the 1985 vintage. They loved the wines and promised to write glowing reports about them soon.

The restaurant closed its doors 2 months later. You see, it's not always that easy to hang in there for 30 years!

Little did I realize back in 1975 when planting the original Pinot Noir vineyards, Selleck, Jensen and Reed, and making our first wine, 1,100 cases of Cienega District Zinfandel, that I'd find myself sitting here at a computer 30 years later very belatedly writing a double issue of our wine mailer. For one thing, back then I didn't even know that computers existed. I was pretty good at using a typewriter, from college term papers and my brief fling at journalism. I figured that was all I'd ever have to master, techno-wise. That and wine presses, bottling lines, labelers, forklifts and the like.

Being young and full of optimism, I didn't think more than 5 or 10 years ahead, and if anything imagined I'd be prosperous and mellow already within that short time span. Ha!

Incidentally, I have some suggestions for any of you who are contemplating taking the plunge into "the glamour of the wine business." First, you'll have a great time if you locate in Napa Valley, about 140 miles north of Calera but seemingly an entire world away, where land sells for 200 times as much as it does here in peaceful, picturesque San Benito County. There are also many more San Francisco high society types, as well as celebrities both major and minor, retired athletes, and current or retired CEOs of major multinational conglomerates up there. Sounds like a swell group of people, wouldn't you say? Napa also has many exquisite world class restaurants, antique shops, elegant stores and boutiques, expensive hotels, 10,000 square foot McMansions, limousines for rent, America's #1 wine and food museum, and wine-themed helicopter, train and balloon rides – the list goes on and on. The sky is literally the limit as to how much you can spend up there. You can get your basic 10,000 square foot palace, with swimming pool and tennis court *naturellement*, and 5 or 10 acres for not much in excess of \$10 million, and you'll fit right in and be invited to the best *soirées*.

If you want to "go rustic" and / or can't afford the initiation fee for Napa, then consider Sonoma County. Land there is only about 150 times as expensive as here: You can get that big house, with maybe a guest house or two, and servant quarters, with of course the pool, maybe a barn for your horse collection, and 4 or 5 acres of Cabernet Sauvignon vines, for maybe as low as \$7.5 million. A steal!

You'll want to line up all your checkbooks so you'll have lots of money to put into the project. Don't even fantasize about obtaining any bank loans to get the ball rolling unless you have lots of other assets that banks will want to take as collateral. As bankers love to say, "We're not venture capitalists." So for any start-up loans – and even for loans after you've been in business for, oh, say 30 years -- they'll "ask" you to sign iron-clad personal guarantees, cross-collateralization agreements (these typically run 25-30 pages in length and make reference to anything and everything you own or used to own), and a subordination agreement, the most dreaded "instrument" of all. They may even want to take your kids and your clothes as collateral.

Start making friends right away with lots of wealthy folks to whom you think you might turn for equity infusions once you've burned through your starting capital that you were so sure would be more than adequate. And re-double your efforts to sell your \$110 Cabernet Sauvignon that you were just sure everyone would line up to purchase – by the case!

That's when you may want to sell your "brand" to one of the giant multinational conglomerates that are gobbling up the good, small wineries at an alarming pace. Many of my ex-colleagues have done exactly that: bought some Napa or Sonoma land, with or without vineyards, worked hard making good wine and building up a reputation for quality for 10 or so years, then sold out to one of the giants and moved to the French Riviera to chill out. Or to Brazil. Many of these ex-colleagues probably had that in mind right from the beginning. Who am I to say they're wrong to do it, just because I'm not built that way? To each his own.

RECENT PRESS ACCOLADES

As you will notice from reading the wine descriptions below, the super-influential wine writer Robert Parker reviewed 10 of our wines in the August issue of *The Wine Advocate*. This obviously makes my life easier as I didn't have to conjure up my own verbal descriptions of all the wines we're offering in this mailer. What can I say? I'm lazy.

We were also thrilled to read the wonderful, long article that the respected wine writer Laurie Daniel wrote about Calera in the *San Jose Mercury-News* on Sept. 7th of this year, entitled "Pinot Noir from near Hollister Defies Skeptics." I especially liked the following passage: "Calera has gained a reputation for distinctive, complex Pinot Noirs. Calera Pinots are powerful, but it's a different kind of power from what is found in so many California Pinot Noirs. Those wines get their power from ripeness and big fruit. Some are downright heavy. Calera Pinots get their power from their structure. Far from being heavy, the wines retain elegance." Right on, Laurie!

Another great write-up was by the veteran wine writer Dan Berger, in his private subscription newsletter *Dan Berger's Vintage Experiences – The Weekly Wine Commentary*. (P.O. Box 5857, Santa Rosa, CA 95402; tel: 707-571-1200; subscription details: www.VintageExperiences.com. Dan was one of the journalists who came to our July press lunch in San Francisco, and he wrote: "Calera's pioneering efforts on a plateau that's among the highest of coastal vineyards in California have brought them fame mostly in places like Burgundy and Oregon where their burgundy-colored jewels are most appreciated. They also have developed a fast following among lovers of Pinot Noir.

"What I kind of knew instinctively, but wasn't certain of, was the utter longevity of these Calera wines. This was revealed the other day when Jensen decided to stage a small luncheon in San Francisco to unveil a few of

his old treasures. A number of truths were loosed at this event, not least of which was that the Calera wines, on release, can be locked up like a magician's suitcase. Calera's reds are much like great Burgundies in this respect.

"What fascinated me about the wines we tasted, dating back to the 1986 Jensen, 1987 Reed and 1988 Selleck, was the wines' still-lively fruit levels. The wines were still all truly enjoyable. And for Pinot Noirs of any soil source to approach 20 years with any consistency is astounding. I rarely have any Pinot Noirs at age 20 that I thought were better than they were at 10.

"Moreover, one of the added treats for Burgundy lovers is that these wines also show a distinctive terroir character relating not only to the Central Coast, but (likely) to Jensen's cherished flaky white limestone up on Mt. Harlan." Bravo, Dan!

THE GREAT WINES OF AMERICA: The Top Forty Vintners, Vineyards and Vintages, by Paul Lukacs. Published by W.W. Norton, New York, 2005. Official publication date is Nov. 14th. This is a fabulous new book by the highly respected East Coast wine writer Paul Lukacs, whose day job is Professor of English and chair of the English Department at Loyola College in Maryland. Calera is very honored to have been selected as one of the Greats and thus included in this book. 29 of the wineries / vineyards are in California, 3 are in Oregon, and 8 in the other states. The chapter on Calera begins, "The theme of the Calera story is fixation, one man's [that would be *moi*] obsessive quest to master the variables of viticulture and vinification that distinguish majestic wines from merely mundane one. The fixation started literally from the ground up...." This fine book will be available in book stores and in better wine shops, and you can also order it from the fixated, obsessive folks here at Calera (see Order Form).

SOME FUN NEW WINES

This harvest, 2005, we are making 3 "fun" wines in tiny quantities, and we will offer them in our mailers over the coming year.

2005 Aligoté Mt. Harlan

Last year, 2004, we grafted 165 mature vines on Mt. Harlan over to the Burgundian white grape variety Aligoté (pronounced al - i - go - té). We got only about 5 gallons from those vines last year because of the severity of the grafting process, but this year we might get 50 cases. I can't tell you now what the 2005 wine will be like because the grapes are still on the vine (today is Oct. 28th). We may pick them tomorrow, or wait 'til Monday or Tuesday. In Burgundy, Aligoté is considered less noble, and is more prolific, than Chardon- nay. But I've always enjoyed good Aligotés, which can be quite charming. The variety is rare as hens' teeth in California, so maybe we'll label it Aligoté Mt. Harlan "Hens' Teeth." Then again, maybe not. Look for it in an upcoming mailer.

2005 Vin Gris of Pinot Noir, Central Coast

We'll have about 500 cases of this dry Rosé for your drinking pleasure next summer. Vin Gris (literally, gray wine) is the traditional French term for what you have when you draw off some very light colored juice from tanks of Pinot Noir in the early stages of fermentation, and then ferment that pale juice as a white wine. The following summer you get to drink that wine with your picnics. It will be priced at \$14. We made tiny amounts in 2002 and again last year, but sold them mainly to visitors to our winery, and to our Wine Club members. This year's version looks to be a charmer.

2005 Dessert Viognier Mt. Harlan

We made our first sweet Viognier -- a full 15 cases! -- in 2002 by partially freezing a small volume of our normal Mt. Harlan Viognier juice prior to fermentation and then removing the chunk of ice, which is almost pure water. Taking water out that way "concentrates" the juice without adding any harmful flavors. (Note: you've probably never thought of it this way, but grapes, and grape juice, and therefore wine are all made up of at least 70% water. You think that's high? Watermelons are more than 95% water.) The sugar content of the concentrated Viognier juice goes from 26% all the way up to 36% or more, and the natural grape acids and everything else in the juice are similarly concentrated. We then allow our hardy native yeast populations to ferment that sweeter juice until it stops fermenting by itself at around 13% alcohol and 12 - 15% residual sugar.

That first vintage, 2002, wasn't for sale, but people loved it and asked if we could PLEASE sell them some. Sorry but no. I must say that during the recent long, bleak years of the U.S. recession and worldwide wine glut of 2001-2004 it seemed that people didn't want to buy wines that were for sale, but human nature being what it is, naturally they wanted to buy the one and only Calera wine that wasn't for sale. Go figure.

We made more Dessert Viognier in 2003, a whopping 29 cases, and went all the way up to a full 81 cases last year. We used those tiny quantities primarily for the many "Dinners with the Winemaker" I attend every year around the country, and we also sold some to happy visitors to our scenic, picturesque and easy-to-get-to winery, and Wine Club members. In this mailer we are offering you the chance to buy 2 half-bottles (375ml bottles) of last year's wine (see Wine Descriptions and Order Form below).

This year, 2005, we will make about 150 full cases, which is to say 300 half-cases of 12 half-bottles, and we'll offer those in one of next year's mailers. Viognier as a grape variety seems particularly suited to sweet wine production, because of its wonderful aromatic qualities and excellent acidity.

But don't worry, we still made about 600 cases of our normal, "dry" Mt. Harlan Viognier in 2005. *-Josh Jensen*

WINTER 2005 - 2006 WINE OFFERINGS

In this mailer we are offering you 9 new wines and 3 Library Selections.

2002 CHARDONNAY *Central Coast*

\$14 / bottle \$151 / case

The legendary Robert Parker, writing in the current issue of *The Wine Advocate*, dated Aug. 29, 2005, wrote: "An excellent value in California Chardonnay, Calera's **2002 Central Coast Chardonnay** offers a light green/gold color as well as attractive aromas of honeysuckle and white flowers, medium body, little oak, and a pleasant finish. It is ideal for drinking over the next 1-3 years." Mr. Parker also selected this wine, from among all the world's tens of thousands of wines, as "Wine of the Day" on his subscription website eRobertParker.com for Weds., October 12th.

Bottled: Aug. 28 - Sept. 9, 2003 Produced: 6,890 cases
Alcohol: 14.3%

2002 PINOT NOIR *Central Coast*

\$20 / bottle \$216 / case

In an article on Calera entitled "Pinot Noir From Near Hollister Defies Skeptics," in the *San Jose Mercury-News*, dated Sept. 7, 2005, the highly respected wine writer Laurie Daniel wrote, "Calera also makes a reliably delicious Central Coast Pinot Noir from purchased fruit. The 2002 (\$20) has a wonderful purity of fruit, with ripe flavors of cherry and crushed strawberry. The texture is very supple." We have recently discontinued the El Niño Pinot Noir product line, so this "Central Coast" offering is now our least expensive Pinot Noir.

Bottled: Oct. 29 - Nov. 12, 2003 Produced: 6,392 cases
Alcohol: 14.4 %

2001 EL NIÑO CALIFORNIA CHARDONNAY

\$10.50 / bottle \$113 / case

This, our lowest priced wine of any variety, is a completely delicious Chardonnay. It is aromatic, with scents of ripe citrus fruits and pineapple. A well rounded mid-palate is balanced with a pleasing crispness and just a hint of oak. As with our other Chardonnays and our Viognier, this wine was fermented individually in imported French oak barrels, and then aged in those same barrels until bottling at about one year of age. It's just what the doctor ordered for your everyday white wine, and then some.

Bottled: Aug. 20 - 28, 2002 Produced: 4,560 cases
Alcohol: 14.3%

2001 SELLECK VINEYARD *Mt. Harlan Pinot Noir*

\$55 / bottle \$594 / case

To quote Robert Parker again in *Wine Advocate*: “Spicy and earthy, with hints of underbrush and stems, it is a Burgundian-styled Pinot with brooding richness and impressive potential, but it requires coaxing from the glass. There is plenty here, but it will benefit from another year or so of bottle age. 90+ points.”

Bottled: May 21, 2003

Produced: 439 cases

Alcohol: 14.5 %

2001 JENSEN VINEYARD *Mt. Harlan Pinot Noir*

\$50 / bottle \$540 / case

Again, *The Wine Advocate*: “The medium ruby-tinged 2001 Pinot Noir Jensen Vineyard (13.8 acres) exhibits a floral, forest floor, Côtes de Nuits-like aromatic profile with plenty of black cherries in the background. It possesses a silky texture, but there is also plenty of tannin and structure in this big, fleshy, flamboyant effort. Rich and accessible, it may evolve and drink well for 10 – 12+ years. 92 points.”

Bottled: May 27 & 28, 2003

Produced: 1,972 cases

Alcohol: 14.3%

2001 REED VINEYARD *Mt. Harlan Pinot Noir*

\$45 / bottle \$486 / case

Again, Robert Parker (op. cit.): “I tasted four 2001 Calera Pinot Noirs, including the 2001 Pinot Noir Reed Vineyard (a 4.4 acre parcel). Notions of saffras, earth, kirsch liqueur, and spice emerge from this delicate but authoritatively flavorful, medium-bodied, spicy Pinot. Reminiscent of a premier cru from the Côtes de Beaune, it should be consumed over the next 7 – 8 years. 90 points.”

Bottled: May 26, 2003

Produced: 412 cases

Alcohol: 13.5%

2001 MILLS VINEYARD *Mt. Harlan Pinot Noir*

\$40 / bottle \$432 / case

From *Wine Spectator* of July 31, 2005: “An alluring style that combines ripe, firm black cherry and sour cherry fruit with a mix of spices, giving it a touch of nutmeg and hazelnut. Tannins are firm on the finish, giving it an excellent structure. Drink now through 2011. 91 points.” And *WineSkinny.com*, Aug.-Sept. 2005: “Rich ribbons of flavors include focused black cherry, blackberry, allspice, sweet earth, roasted nuts, and nicely integrated toasty oak. Continues to evolve through the long, lush finish. Ready to drink now and over the next five or six years.”

Bottled: May 20 & 21, 2003

Produced: 1,097 cases

Alcohol: 14.2%

2000 MT. HARLAN CHARDONNAY

\$34 / bottle \$367 / case

Wine Spectator of Nov. 15, 2005: “Spicy aromatics and white peach, nectarine and pear flavors form the core. Elegant and polished, it drinks well now.” *The Wine Advocate*, Aug. 29, 2005: “The seriously endowed, light gold-colored 2000 Chardonnay Mt. Harlan exhibits a reticent but promising nose of poached pears, acacia flowers, and sweet honey. Crisp, with more minerality in addition to a brioche/leesy component, a good texture, and a fine finish, this medium to full-bodied white should drink well for 3-4 years. 90 points.” And to quote Josh Jensen: “Unlike most American Chardonnays, this wine, grown on its unique limestone soil, definitely improves after several years in the bottle, just like our Mt. Harlan Pinot Noirs grown alongside.”

Bottled: July 19, 2001

Produced: 525 cases

Alcohol: 14.3 %

2004 DESSERT VIOGNIER *Mt. Harlan*

\$26 / half-bottle (Limit 2)

As described more fully in the essay above, this 2004 is the first Dessert Viognier we have offered for sale to other than winery visitors. We bottled all of it in half-bottles, the ideal size for a dessert wine. It is yellow-golden in color and has an incredible perfume of ripe pineapple and orange honey. It has a very smooth texture and mouthfeel, with flavors of peach melba and apricot jam. Warning: this wine could be habit-forming.

Bottled: Jan. 21, 2005 Produced: 162 half-cases (12 x 375ml boxes)

Alcohol: 14.5% Residual Sugar: 15%

2002 MT. HARLAN SAMPLER PACK

(6 half-bottles) \$110 / Sampler

Everyone’s favorite way to preview the vintage that will be offered for sale next year. Contains a half-bottle each of **2002** Selleck, Jensen, Reed and Mills Pinots and Mt. Harlan Chardonnay, plus the **2003 Pinot Noir** from the **Ryan Vineyard**, our new baby planted in 1998. Sorry, no Viognier this time, for space reasons. We may have to go to an 8-pack Sampler at some point as the new vineyards we planted on Mt. Harlan in the late ‘90s are starting to come onstream. These make great gifts.

LIBRARY SELECTIONS

1995 MT. HARLAN CHARDONNAY

\$49 / bottle \$530 / case

Wine Spectator reviewed this wine in 1998 as follows: “Smooth, ripe, rich and concentrated, with a focused core of spicy pear, hazelnut, fig, melon and light toasty oak. Complex and inviting, finishing with a spicy flavor and fine length. 90 points.” Laurie Daniel, writing just two months ago (Sept. 7, 2005) in the *San Jose Mercury-News*, wrote: “They also poured a 1995 Mt. Harlan Chardonnay to let me see how the wine ages. It was rich, fleshy and still vibrant.”

I’ve found that many Americans have yet to discover the joys of drinking well-aged – and ageworthy – Chardonnays. Here’s your chance.

Bottled: May 15, 1996

Produced: 1,022 cases

Alcohol: 13.7%

1995 MILLS VINEYARD *Mt. Harlan Pinot Noir*

\$55 / bottle \$594 / case

Mt. Harlan Pinots improve with age as much as our Chardonnays do, and that’s saying something! The ’95 Mills has become lovely, lovely, lovely at 10 years of age: complex, subtle, nuanced and thought-provoking. Here’s your chance to experience the real deal.

Bottled: Feb. 26 & 27, 1997

Produced: 1,365 cases

Alcohol: 13.9%

2002 VIOGNIER *Mt. Harlan (Screw-cap only)*

\$36 / bottle \$388 / case

Strictly speaking not a Library wine, I suppose, as it’s only 3 years old now. This wine is available because a large government monopoly asked us to hold it for them for about a year, and then said they changed their mind. You wouldn’t think that kind of thing would happen very often but it does. I might also add that if one of these large governments “ask” [read: order] you to hold a certain vintage of a certain wine for them and for some reason you don’t, they get really, really mad and make all sorts of threats. Robert Parker wrote about this wine in the Aug. 23, 2003 *Wine Advocate*: “Fashioned from a 6.1-acre vineyard on Mt. Harlan, this light green/gold-colored Viognier offers a provocative perfume of crushed stones intermixed with lychee nuts, apricots, and white flowers. Ripe and full-bodied with a huge finish as well as a singular character, this 2002 is one of the finest Viogniers made in California. Bravo! 92 points.”

Bottled: June 8, 2004

Produced: 549 cases

Alcohol: 14.9 %

ORDERING INFORMATION

To Order

1) Fill out the Order Form to the right of this page and mail to:
Calera Wine Company, 11300 Cienega Road, Hollister, California 95023.

Or 2) Call in your order to (831) 637-9170.

Or 3) Fax your order to (831) 637-9070.

Or 4) Place your order on our web site, www.calerawine.com

Payment

You can do one of two things:

1) Use the Order Form to calculate the total amount due and mail a check with your order.

2) Charge your order to your Visa, Mastercard or American Express credit card.

Discounts

We offer a 10% discount for 12 bottles (750 ml) of wine or more. That discount is reflected in all case prices listed. Wine club members receive a 15% discount on all purchases. (Wine club memberships are verified).

Shipping Charges

There is no charge for ground shipments to one address on orders exceeding \$700. Air shipment is available, and mandatory in some states - see shipping chart for specific charges.

Shipping Guidelines

A. We can ship directly to consumers in: Alaska, California, Colorado, Connecticut, Georgia, Hawaii, Idaho, Illinois, Iowa, Louisiana, Michigan, Minnesota, Missouri, Montana, Nebraska, Nevada, New Mexico, New York, North Carolina, North Dakota, Oregon, Rhode Island, South Carolina, Texas, Virginia, Washington DC, West Virginia, Wisconsin, and Wyoming.

B. Wine shipments to all other states are either severely restricted or prohibited. Specifically, the following state governments have made it a felony for us to ship wine to their taxpayers: Arizona, Florida, Indiana, Kentucky, Maryland, Oklahoma, and Tennessee.

If we cannot ship directly to you in your state please provide us with an alternative address in any state listed in group A.

Wines may only be shipped to and received by adults at least 21 years of age. Adult signature will be required for receipt of wine orders. We recommend that you ship to an office, or to an address where someone will be available during business hours so that your wine can be delivered on first attempt.

Shipping Rates (in dollars)

State	Bottles	Ground	UPS 3 Day Select		UPS or FedEx 2nd Day Air	
		1-12	1-6	7-12	1-6	7-12
California		18.	n/a	n/a	25.	40.
Nevada, Oregon, Washington		18.	18.	25.	40.	65.
Colorado, Idaho, Montana, New Mexico, Wyoming		18.	25.	40.	40.	65.
Iowa, Illinois, Michigan, Missouri, North Dakota, Nebraska, Ohio, Texas		25.	40.	65.	55.	95.
Connecticut, Washington DC, Georgia, Louisiana, Michigan, Minnesota, North Carolina, New York, Rhode Island, South Carolina, Wisconsin, West Virginia		35.	40.	65.	55.	95.
Alaska, Hawaii		n/a	n/a	n/a	65.	95.
{Call for shipping information to other states}						

Calera wines are available in wine shops and restaurants in every state except Iowa, Montana, North and South Dakota, Arkansas, Indiana and Oregon. Please ask your local retailers and restaurants to order your favorite Calera wines if they don't have them.

WINTER 2005-2006 ORDER FORM

Case prices include 10% discount

	Bottle	Quantity	Cases	Quantity
2002 Chardonnay Central Coast	\$14.	_____	\$151.	_____
2002 Pinot Noir Central Coast	\$20.	_____	\$216.	_____
2001 El Niño Chardonnay California	\$10.50	_____	\$113.	_____
2001 SELLECK VINEYARD Mt. Harlan Pinot Noir	\$55	_____	\$594.	_____
2001 JENSEN VINEYARD Mt. Harlan Pinot Noir	\$50.	_____	\$540.	_____
2001 REED VINEYARD Mt. Harlan Pinot Noir	\$45.	_____	\$486.	_____
2001 MILLS VINEYARD Mt. Harlan Pinot Noir	\$40.	_____	\$432.	_____
2000 CHARDONNAY Mt. Harlan	\$34.	_____	\$367.	_____
2004 DESSERT VIOGNIER Mt. Harlan	\$26.	_____	2 bottle limit half-bottle	_____
2002 MT. HARLAN SAMPLER	\$110.	_____		_____
Library Selections				
1995 CHARDONNAY Mt. Harlan	\$49.	_____	\$530.	_____
1995 MILLS VINEYARD Mt. Harlan Pinot Noir	\$55.	_____	\$594.	_____
2002 VIOGNIER (screw-cap) Mt. Harlan	\$36.	_____	\$388.	_____

Book Department

The Great Wines of America. The Top Forty Vintners, Vineyards, and Vintages.

W.W. Norton, New York, 2005. By Paul Lukacs \$29.95 _____ (Shipping \$3.00)

Visa	MC	Amex	Subtotal	\$
Card #.			7.25% sales tax (CA only)	\$
Exp. Date			Shipping (see rates)	\$
Signature			Total due with order	\$

We offer a 10% discount on orders of 12 bottles or more. The 10% discount is reflected in all case prices listed. Wine Club Members receive a 15% discount on all orders.

Mailing/Billing Address

Name/Phone # _____

Address _____

City _____ State _____ Zip _____

Shipping Address(if different)

Name/Phone # _____

Address _____

City _____ State _____ Zip _____



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