



# CALERA

2010

## de VILLIERS VINEYARD PINOT NOIR

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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.

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### Winemakers Notes

Brilliant and dark-hued, this 2010 de Villiers Vineyard Pinot Noir effuses playful, bright aromas of blackberry, licorice, mineral and just a hint of sweet oak. The wine is deep and smooth, with black cherry, spice and persistent cherry. Fine grained tannins offer a graceful structure and persistent juicy finish.

#### Vineyard Details

Planted in 1997  
15.6 acres, 7.5' x 4.5' spacing  
Exposures: all points of the compass except due North  
Limestone soils  
Clone: Calera Selection  
Crop Yield: 1.99 tons/acre

#### Wine Analysis

Total Acidity: 6.6 g/l  
Final pH: 3.49  
Malolactic: 100%  
Alcohol: 13.8%  
Production: 2,009 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

### Vintage and Winemaking Detail

Spring time temperatures brought on an average bud break, but an unusually cool summer made for a very long growing season and late harvest. Most of the Mt. Harlan Pinot Noir was harvested from mid-October through early November. The result was wine with bright acidity and lower alcohols. Each day's picking became a separate lot up until shortly before bottling. Each lot was fermented by the action of native yeasts in small open top fermenters. Each lot was pressed 14 days after harvest, racked by gravity to French oak barrels, then aged without racking in those barrels, 30% new, for sixteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.