



# CALERA

2011

## de VILLIERS 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

Lush beautiful aromas of boysenberry, cedar, violets, tobacco and graphite lure you into a fascinating display of brooding flavors. Savory smoked duck, shiitakes, orange peel and gingerbread give tension to accents of forest floor, plum, blackberry and flint with a savory, mouthwatering texture. This wine is tart, full, deep, fleshy; full of wonder and pleasure.

#### 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: 1.32 tons/acre

#### Wine Analysis

Total Acidity: 6.3 g/l  
Final pH: 3.52  
Malolactic: 100%  
Alcohol: 14.9%  
Production: 1,314 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

### Vintage and Winemaking Detail

We had another cool year in 2011. The early spring was wet and cold delaying bud break by a few weeks. With colder summer temperatures averaging in the low 70's we were forced to hang the fruit a month later than usual, but to our surprise the waiting brought us rich wines with bright acidity and lower sugars. The de Villiers vineyard was picked in two different passes on Oct 6th and Oct 13th.

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.