



CALERA

2012

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

2012 de Villiers Vineyard Pinot Noir is intense and captivating. A rich bouquet of blackberry, blueberry, briar, baking spices and slate nicely balance dark, dense, lush flavors of raspberry, sandalwood, chaparral and a fascinating tiny hint of capsicum. The texture is juicy and savory with tension and a bit of smokiness. Accents of sarsaparilla, red licorice and herbs make this a wonderful barbeque wine; and one that will age for a very long time.

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: 1.59 tons/acre

Wine Analysis

Total Acidity: 6.7 g/l
Final pH: 3.54
Malolactic: 100%
Alcohol: 14.8%
Production: 1,616 cases

All of our Mt Harlan vineyards are ORGANICALLY FARMED & CERTIFIED by CCOF

Vintage and Winemaking Detail

2012 was one of those ideal growing seasons. The spring temperatures were warm and sunny, and summer temperatures were moderate with clear blue skies. The crop levels were very balanced and allowed us to hang the fruit until the magical time of ripeness. We picked the deVilliers vineyard in five separate passes from September 18th to October 8th. 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.