



CALERA

2015 MT. HARLAN PINOT NOIR de VILLIERS VINEYARD

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.

Harvest Notes

Though the 2015 growing season resulted in the earliest harvest ever at Calera, the quality of the vintage is exceptional, with our 2015 Mt. Harlan Pinot Noirs displaying elegant textures, with beautiful depth and complexity. A dry winter was followed by an early spring, which resulted in our vines blooming early, in mid-April. With little winter rainfall, 2015 also marked our fourth year of drought. While this led to lower-than-average yields, the small crop and a consistently warm summer ensured that the grapes ripened perfectly, with extremely well-balanced acid and Brix levels. Harvest began on August 26th with the majority of our grapes arriving in the winery in pristine condition by September 15th.

Comments from the Winemaker

Vintage after vintage, de Villiers yields one of Calera's most voluptuous and dark-fruited expressions of Pinot Noir, and the 2015 is no exception! Aromas of brambly blackberry, cocoa and chamomile hint at this wine's explosive depth. On the palate, a lush, mouth-filling texture and age-worthy tannins frame gorgeous layers of black cherry and silky red currant that resonate on the long finish.

Varietal Content

100% Pinot Noir

Harvest Information

Harvest Dates: August 27 – September 2, 2015

Average Sugar at Harvest: 24.0° Brix

Winemaking

18 months, 100% French oak

30% new, 10% second, 60% neutral

Production and Technical Data

Alcohol: 14.1%

0.68 g/100 ml titratable acidity

100% malolactic fermentation

14 days fermentation at 60°F- 90°F

pH: 3.51



CaleraWine.com

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