



CALERA®

2016 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.

In the Vineyards

After several years of drought, 2016 brought a return to normal winter rainfall levels, which replenished the Mt. Harlan vineyards and set the pace for a slightly early, but near-ideal, growing season. A warm spring led to a relatively early budbreak, followed by warm, sunny summer. While summer provided abundant sunshine for ripening the grapes, mild nights ensured that they ripened perfectly, with excellent acid and sugar levels. As a result, our 2016 Pinot Noirs are lush and balanced, with beautifully articulated flavors.

Comments from the Winemaker

Once again, De Villiers has produced one of Calera's most voluptuous and dark-fruited expressions of Pinot Noir, with alluring aromas of blackberry, cassis and cedary cigar box. On the palate, lush dark berry and black currant flavors are supported by a firm tannic backbone that frames the fruit and carries the wine to a long, energetic finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Mt. Harlan

Harvest Dates: September 6 – September 19

Average Sugar at Harvest: 24.0° Brix

Cooperage

100% French oak

Barrel Aging: 17 months

30% new, 20% second vintage, 50% neutral

Production and Technical Data

Alcohol: 13.9%

0.67 g/100 ml titratable acidity

14 days fermentation at 60°F, 90°F, 60°F

pH: 3.66

