



CALERA

2008

JENSEN 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-derived 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

This evocative and sensual 2008 Jensen possesses a deep, round bouquet of black currant, spice and plum. On the palate it is silky and flowing; emanating flavors of boysenberry, tart black cherry, delightful soft oak undertones, a hint of dark chocolate and a gentle trace of mineral. It is an elegant, sophisticated, understated wine of great complexity with a rich, persistent and graceful finish.

Vineyard Details

Planted in 1975
13.8 acres, 6 x 10 spacing
4 hillside blocks, varied exposure
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 0.86 of a ton/acre

Wine Analysis

Total Acidity: 6.3 g/l
Final pH: 3.49
Malolactic: 100 %
Alcohol: 14.7%
Production: 829 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

Devastating frosts during late April reduced the 2008 crop disastrously. Extremely low yields and moderate summertime temperatures gave us fruit of very intense, high quality and concentration.

This vineyard was picked over several days between September 10 and October 2. Each day's picking became a separate lot up until shortly before bottling. Each was fermented by the action of native yeasts in small open top fermenters. Each lot was pressed 14 days after harvest, raked 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.