



# CALERA

2010

## 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 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

An amazing and expansive bouquet of deep plum, boysenberry, bay leaf, ripe blackberry and tarragon lead into a high-toned and layered mouthful of flavors; mineral, French prune, star anise, cassis, violets, sandalwood, dried basil and cinnamon. This 2010 Jensen is rich, savory, concentrated and smooth, with a floral hint, gorgeous balance and tight finish promising a long life ahead.

#### 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: 1.22 tons/acre

#### Wine Analysis

Total Acidity: 6.6 g/l  
Final pH: 3.50  
Malolactic: 100 %  
Alcohol: 14.1%  
Production: 1,072 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

### Vintage and Winemaking Detail

Spring time temperatures brought on an average bud break, but an unusually cool summer made for a very long growing season and late harvest. Most of the Mt. Harlan Pinot Noir was harvested from mid-October through early November. The result was wine with bright acidity and lower alcohols. 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, 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.