



# CALERA

2012

## JENSEN VINEYARD PINOT NOIR

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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.

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### Winemakers Notes

Beautifully integrated eccentric aromas of cherry, raspberry, red licorice, charcuterie and fine saddle leather lead into a soft round mouthful of black raspberry, rhubarb and a hint of steak blood. This wine is a fascinating combination of deep, tart fruit, tension from mineral and a savory, soy accent. This wine will gain even more complexity with time.

#### 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: 1.74 tons/acre

#### Wine Analysis

Total Acidity: 6.5g/l  
Final pH: 3.51Je  
Malolactic: 100 %  
Alcohol: 14.9%  
Production: 1,582 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. Jensen Vineyard was picked on five separate dates from September 24<sup>th</sup> to October 21<sup>st</sup>.

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 eighteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.