



CALERA

1996

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

The 1996 Jensen Pinot Noir is a fabulous wine that has captivated all who have tasted it since its very first days in the barrel. Aromas of raspberry and blackberry scented with spice yield to a richly rounded, beautifully balanced mid-palate. Long finishing flavors of summer berries and earthy spice complete this most elegant wine.

Vineyard Details

Planted in 1975
13.8 acres, 6 x 10 spacing
4 hillside blocks, varied exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.6 ton/acre

Wine Analysis

Total Acidity: 7.3 g/l
Final pH: 3.50
Residual sugar: 0.05%
Malolactic: 100%
Alcohol: 14.1%
Cases produced: 1,464 cases

Vintage and Winemaking Detail

For the vineyards on Mount Harlan, 1996 was a year of ideal growing conditions. Early bud-break and dry spring weather allowed for a good fruit set, with small well-balanced clusters. Warm summer days with cool foggy nights resulted in great concentration of flavors in the grapes. Harvest began at optimum ripeness, on August 30th, 1996. The grapes were hand picked, and then whole cluster fermented with indigenous yeast in small open top fermenters. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. Aged without racking in Francois Freres barrels, 30% new, for sixteen months, the lots were combined prior to bottling and the wine was bottled unfiltered.