



CALERA

2003

MILLS 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

Sweet red fruit notes of raspberry and tart cherry highlight the aroma of the 2003 Mills Pinot Noir. This multi-faceted Pinot displays loads of bright varietal character, with ripe fruit enhanced by flavors of black tea, subtle toasted oak and just a hint of licorice. This is a robust wine, full bodied with crisp acidity and enough smooth tannin to ensure that it will age beautifully for years to come.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: .80 tons/acre

Wine Analysis

Total Acidity: 6.6 g/l
Final pH: 3.72
Malolactic: 100 %
Alcohol: 14.5 %
Production: 835 cases

Vintage and Winemaking Detail

The 2003 growing season was textbook perfect. Warm temperatures in early spring gave way to mild days and cool nights throughout the summer. We harvested fruit of excellent quality from the Mills Vineyard in third week of September. The grapes were fermented whole cluster, with indigenous yeast in small open top fermenters. The wine was pressed after 14 days and racked by gravity to barrels following overnight settling. Aged without racking in François Freres barrels, 15% new, for sixteen months, the barrels were combined prior to bottling and the wine was bottled unfiltered.