



CALERA

2008

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-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

A beautiful, perfumed bouquet of red currant, boysenberry, stone and a soft, smoky hint introduce this firm yet very elegant 2008 Mills vineyard Pinot Noir. The teeny, tiny (*less than a half ton per acre*) grape yield harvested this vintage gives an intensity and purity to the steely, round, candied fruit accented mid-palate with a round, viscous mouthfeel. A backbone of gentle but prominent tannins give way to a juicy, graceful and persistent finish.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
Southeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: .47 of a ton/acre

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.62
Malolactic: 100%
Alcohol: 14.9%
Production: 510 cases

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 on 2 separate days, Sept.10 and Oct.1 2008. 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.