



# CALERA

1997

## 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

We love the 1997 Mills Pinot Noir with its black cherry aroma, accented with notes of orange rind and tea. The wine is elegant and well defined on the palate with integrated flavors of cherry, cranberry and chocolate. A firm tannin structure and crisp acidity will allow this wine to continue to develop for many more years.

#### 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: 3.46 ton/acre

#### Wine Analysis

Total Acidity: 6.5 g/l  
Final pH: 3.56  
Residual sugar: 0.04%  
Malolactic: 100%  
Alcohol: 14.6%

### Vintage and Winemaking Detail

A mild spring resulted in abundant fruit set on Mt. Harlan in 1997. Warm summer days and cool nights during the growing season gave optimum conditions for flavor development, and with terrific fall weather we were able to leave the grapes on the vine until they reached perfect ripeness in late September and early October. The grapes were hand harvested, 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 seventeen months, the lots were combined prior to bottling and the wine was bottled unfiltered.