



CALERA

1999

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

1999 was a very successful vintage for the Mills vineyard. The wine possesses beautiful color, and the nose shows classic, complex, red berry aromas. Its flavors are full and long-lasting, but with plenty of nuances underneath. This wine is delicious now, but should continue to evolve in the bottle for as much as fifteen 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: 0.86 ton/acre

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.7
Residual sugar: 0.04%
Malolactic: 100%
Alcohol: 14.4%

Vintage and Winemaking Detail

Cool spring weather in 1999 brought a late budbreak on April 22nd. A mild dry summer coupled with a light fruit set of very small clusters allowed for the Mills Pinot Noir to reach optimum ripeness in mid-October. The grapes were hand harvested as two separate lots, 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.