



CALERA

2004

REED 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 2004 Reed is subtle and nuanced. Its exotic aroma displays notes of plum, raspberry, rhubarb, black tea, sweet spice and cola. This wine is complex, smooth and graceful, with a silky, creamy texture and excellent balance on the palate. Lingering flavors of black cherry, sassafras, allspice and wild herbs along with Mt. Harlan limestone minerality complete the package.

Vineyard Details

Planted in 1975
4.4 acres, 6 x 10 spacing
North/Northeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.0 ton/acre

Wine Analysis

Total Acidity: 7.3 g/l
Final pH: 3.69
Malolactic: 100%
Alcohol: 14.0%
Production: 212 cases

Vintage and Winemaking Detail

Early bud-break and warm spring weather led to predictions of an early harvest in 2004, but a very mild summer with cooler than normal day-time temperatures slowed the ripening and intensified the flavors. We picked two separate lots of grapes from the Reed Vineyard in mid to late September. The grapes were fermented whole cluster, with indigenous yeast in small open top fermenters. The wine was pressed after 14 days and moved 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.