



CALERA

2007

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

Our Reed vineyard Pinot Noir possesses the most unique flavor profile of our six single vineyard Pinots. Graceful and delicate in structure and body, this wine effuses a plethora of characters; sweet berry, plum and black raspberry with spicy dried fennel, rocks, herbs, briar and candied cherry in the nose, along with essence of gingerbread, orange peel, coffee and cedar. On the palate we find broad strokes of sassafras, mineral and cherries jubilee. This wine has a gentle tartness and a smooth, deep, lingering finish.

Vineyard Details Analysis

Planted in 1975
4.4 acres, 6 x 10 spacing
North/Northeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 0.9 ton/acre

Wine

Total Acidity: 6.0 g/l
Final pH: 3.67
Malolactic: 100%
Alcohol: 14.2 %
Production: 190 cases

Vintage and Winemaking Detail

Late spring frosts stunted early shoot growth in parts of our Mt Harlan Pinot vineyards causing a slight decrease in production. Fortunately the cool summer gave us a surprisingly longer growing season. With ample hang time, we picked this fruit with an amazing complexity of flavors.

Each lot was individually fermented whole cluster, with indigenous yeast in small open top fermenters. The wines were pressed after 14 days and racked by gravity to barrels following overnight settling. They were then aged without racking in François Freres barrels, 30% new, for sixteen months. The barrels were combined prior to bottling and the wine was bottled unfiltered.