



CALERA

2014

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

A fascinating bouquet of rich roast pork with hints of licorice, chicory, red-wood bark, black plum and slate are just the beginning of this beguiling wine. There's great tension on the palate with a profound silkiness and edgy grippy tannins wrapped around a captivating core of wild blueberry, brown spice and cardamom. Once opened up the texture is smooth, sensual and graceful with a beautiful lingering finish.

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: 1.18 ton per acre

Wine Analysis

Total Acidity: 6.5 g/l
Final pH: 3.51
Malolactic: 100%
Alcohol: 14.0%
Production: 321 cases

All of our Mt Harlan vineyards are ORGANICALLY FARMED & CERTIFIED by CCOF

Vintage and Winemaking Detail

Little rainfall in 2014 led us into our third year of a drought. Warm spring temperatures and brilliant sunshine through the summer made for a fantastic growing season, but yields were severely affected by the lack of rainwater. This made for a fast, furious and early harvest.

We picked the Reed vineyard on two dates; September 4th and 19th. 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 seventeen months. The lots were then combined and the resultant wine was bottled without filtration, as always.