



# CALERA

## **2016 Mt. Harlan Pinot Noir** *Reed Vineyard*

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.

### **In the Vineyards**

After several years of drought, 2016 brought a return to normal winter rainfall levels, which replenished the Mt. Harlan vineyards and set the pace for a slightly early, but near-ideal, growing season. A warm spring led to a relatively early budbreak, followed by warm, sunny summer. While summer provided abundant sunshine for ripening the grapes, mild nights ensured that they ripened perfectly, with excellent acid and sugar levels. As a result, our 2016 Pinot Noirs are lush and balanced, with beautifully articulated flavors.

### **Comments from the Winemaker**

With a northern exposure, Reed is always our last vineyard to ripen, yielding one of our most aromatically complex Pinot Noirs, with sophisticated notes of rhubarb, red raspberry, strawberry, holiday spice, white pepper and wild game. The lovely fruit is echoed on the soft, flowing palate, with seamless tannins adding polish and length to a compelling finish.

### **Varietal Content**

100% Pinot Noir

### **Harvest Information**

Appellation: Mt. Harlan

Harvest Dates: September 28 – October 8

Average Sugar at Harvest: 25.4° Brix

### **Cooperage**

100% French oak

Barrel Aging: 17 months

30% new, 20% second vintage, 50% neutral

### **Production and Technical Data**

Alcohol: 14.2%

0.63 g/100 ml titratable acidity

13 days fermentation at 60°F, 83°F, 59°F

pH: 3.71

