



CALERA

2003

RYAN 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

This is just the second bottling from our new Ryan Vineyard. The moderate amount of fruit harvested in 2003 has again shown us the phenomenal potential of this vineyard. Sweet varietal aromas are enhanced with the scent of strawberries and violets. The 2003 Ryan is an elegant wine with tantalizing flavors of cola, strawberry, plum, mineral, black tea and a hint of toasty oak. Its structure is firm yet refined with moderate tannin, round supple texture and well-balanced acidity.

Vineyard Details

Planted in 1998 and 2001
13.1 acres, 7.5 x 4.5 spacing
West/Southwest exposure
Limestone soils
Clone: Calera Selection
Rootstock: 110R, 5C & 1103 Paulsen
Crop Yield: .94 tons/acre

Wine Analysis

Total Acidity: 6.5 g/l
Final pH: 3.79
Malolactic: 100%
Alcohol: 14.6%
Production: 769 cases

Vintage and Winemaking Detail

The 2003 growing season was textbook perfect. Warm temperatures in early spring gave way to mild days and cool nights throughout the summer. We picked two separate lots of grapes from the Ryan Vineyard in early October. The grapes were fermented whole cluster, with indigenous yeast in a small open top fermenter. The wine was pressed after 14 days and racked by gravity to barrels following overnight settling. Aged without racking in François Freres barrels, 20% new, for sixteen months, the barrels were combined prior to bottling and the wine was bottled unfiltered.