



CALERA

2004

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

Complex aromas of blackberry, raspberry, wild herbs and delicate spice complement the intense Pinot Noir character on the nose of the 2004 Ryan. While being both complex and intense this wine is very lively on the palate with ripe berry flavors that are enhanced with hints of black tea and sweet spice. This is a well-structured wine with vibrant flavor, pleasing texture, bright acidity and fine-grained tannin.

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: 1.56 tons/acre

Wine Analysis

Total Acidity: 6.5 g/l
Final pH: 3.75
Malolactic: 100%
Alcohol: 14.4%
Production: 1367 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 three separate lots of grapes from the Ryan Vineyard in mid-September. The grapes were 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. 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.