



# CALERA

2011

## 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

Graceful aromas of rose petal, tea, cassis and clay accent a beautiful strawberry brick hue. This 2011 Ryan is firmly structured & intense with classic Mt Harlan mineral purity. Mouthwatering flavors of cranberry, sour cherry and calcium offer fascinating tension with the taut, well integrated tannins offering a bright and very complex wine, and definitely a candidate for cellaring.

#### 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: 2.05 tons/acre

#### Wine Analysis

Total Acidity: 5.29 g/l  
Final pH: 3.51  
Malolactic: 100%  
Alcohol: 14.5%  
Production: 1,846 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

### Vintage and Winemaking Detail

We had another cool year in 2011. The early spring was wet and cold delaying bud break by a few weeks. With colder summer temperatures averaging in the low 70's we were forced to hang the fruit a month later than usual, but to our surprise the waiting brought us rich wines with bright acidity and lower sugars. The Ryan vineyard was picked four separate times between Oct 7<sup>th</sup> and Oct 19<sup>th</sup>.

Each day's picking became a separate lot up until shortly before bottling. Each was fermented by the action of native yeasts in small open top fermenters. 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 eighteen months. The lots were then combined and the resultant wine was bottled without filtration, as always.