



# CALERA

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2000

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## SELLECK VINEYARD PINOT NOIR

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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.

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### Winemakers Notes

The elegantly powerful and structured 2000 Selleck offers deep aromas of ripe red fruits, cloves, exotic spice, and a hint of minerally limestone. This is a profoundly flavorful wine, revealing overlapping layers of intense fruit, soft tannin and nuanced oak as it opens up on the palate. Still very youthful, this Pinot Noir will continue to develop for ten to fifteen years.

#### Vineyard Details

Planted in 1975  
4.8 acres, 6 x 10 spacing  
South/Southwest exposure  
Limestone soils  
Clone: Calera Selection  
Rootstock: St. George  
Crop Yield: 1.0 ton/acre

#### Wine Analysis

Total Acidity: 6.7 g/l  
Final pH: 3.5  
Residual sugar: 0.02%  
Malolactic: 100%  
Alcohol: 14%  
Production: 318 cases

### Vintage and Winemaking Detail

The 2000 growing season was ideal: A cool early spring was followed with warmer weather in April and May. Warm sunny days with cool foggy nights throughout the summer resulted in a wonderful concentration of varietal flavor in the grapes. The fruit was hand picked as two distinct lots in mid-September and then 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 Francois Freres barrels, 30% new, for sixteen months, the lots were combined prior to bottling and the wine was bottled unfiltered.