



CALERA

2007

SELLECK 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

The heady bouquet on our 2007 Selleck vineyard Pinot Noir is youthful, broad and aromatic, with pomegranate, black cherry, rose petal, white pepper and strawberry. Deep, dense, rich flavors of boysenberry, cassis, limestone, devil's food cake and a streak of sweet cherry underlie the rich mouthfeel with soft but pronounced fine-grained tannins that give us a peek into this wine's very long aging potential. Its persistent finish is long and seductive.

Vineyard Details

Analysis

Planted in 1975
4.8 acres, 6 x 10 spacing
South/Southwest exposure
Limestone soils
Clone: Calera Selection
Rootstock: St. George
Crop Yield: 1.36 ton/acre

Wine

Total Acidity: 5.9 g/l
Final pH: 3.54
Malolactic: 100 %
Alcohol: 14.8 %
Production: 411 cases

Vintage and Winemaking Detail

Late spring frosts stunted early shoot growth in parts of our Mt Harlan Pinot vineyards causing a slight decrease in production. Fortunately the cool summer gave us a surprisingly longer growing season. With ample hang time, we picked this fruit with amazing color and concentration.

Each lot was individually 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. They were then aged without racking in François Freres barrels, 30% new, for sixteen months. The barrels were combined prior to bottling and the wine was bottled unfiltered.