



CALERA

2014

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

What a graceful, gorgeously integrated bouquet of raspberry, sandalwood, juicy Marionberry, plum, white pepper and a captivating savory element. The sensuous mouthfeel is juicy and taut all at once; a wonderful juxtaposition and basis for complexity, it's intimate and flirty with flavors of orange rind, honeysuckle and a whisper of rose petal with a rich long persistent finish.

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: 0.63 of a ton/acre

Wine Analysis

Total Acidity: 6.6 g/l
Final pH: 3.47
Malolactic: 100 %
Alcohol: 14.5%
Production: 210 cases

All of our Mt Harlan vineyards are ORGANICALLY FARMED & CERTIFIED by CCOF

Vintage and Winemaking Detail

Little rainfall in 2014 led us into our third year of a drought. Warm spring temperatures and brilliant sunshine through the summer made for a fantastic growing season, but yields were severely affected by the lack of rainwater. This made for a fast, furious and early harvest.

We picked the entire Selleck vineyard on September 14th. Each lot was pressed 14 days after harvest, racked by gravity to French oak barrels, then aged without racking in those barrels, 30% new, for seventeen months. The lots were then combined and the resultant wine was bottled without filtration, as always.