



CALERA

1997

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

Wines from the Selleck Vineyard are usually the most complex and dense of the four single-vineyard Pinot Noirs made by Calera. The 1997 is magnificently perfumed; notes of cherry, plum, and wild raspberry overlie a subtle layer of toast and cinnamon spice.

The flavors of this full-bodied wine are deep, with black fruits, spice and mint. The Selleck Vineyard is rockier and contains more limestone than the others; its wine seems to have the greatest aging potential.

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: 2.2 tons/acre

Wine Analysis

Total Acidity: 6.7 g/l
Final pH: 3.54
Residual sugar: 0.04%
Malolactic: 100%
Alcohol: 15.3%

Vintage and Winemaking Detail

A mild spring resulted in abundant fruit set on Mt. Harlan in 1997. Warm summer days and cool nights during the growing season gave optimum conditions for flavor development, and with terrific fall weather we were able to leave the grapes on the vine until they reached perfect ripeness in late September and early October. The grapes were hand harvested, and then whole cluster fermented 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 seventeen months, the lots were combined prior to bottling and the wine was bottled unfiltered.