



# CALERA

In the rush to find the latest producer, we forget about the icons who continue to produce Pinot Noir of remarkable and consistent quality in California. As the Calera winery's website notes, "Now more than 35 years later and in spite of prevailing opinion that Pinot Noir grapes could not be successfully grown in the U.S., Calera is a symbol of perseverance and grace, and remains a true pioneer in California Pinot Noir." The vineyards are planted at an average elevation of 2,200 feet making them among the highest and coolest vineyard sites in California. All Pinot Noirs are Calera selection, a reportedly suitcase selection of unverifiable origin. All vineyards are organically farmed and certified by CCOF. Visit [www.calerawine.com](http://www.calerawine.com).

## 2013 Calera de Villiers Vineyard Mt. Harlan Pinot Noir

**SCORE:** 14.5% alc., pH 3.45, TA 0.63, 1,018 cases, \$N/A. 15.6-acre vineyard planted in 1997 in limestone soils. Yields 1.07 tons per acre. Native fermentation, aged 19 months in French oak barrels, 30% new. Bottled unfiltered. · *Moderate reddish purple color in the glass. Aromas of cherry reduction sauce and blackberry jam lead to a mid-weight plus style wine with a luscious core of purple fruits. The fruit is extraordinarily bombastic but monotone at present. There are substantial tannins that need time to integrate. When tasted the following day from a previously opened and re-corked bottle, the wine had more oak and less fruit on the nose, but the lush mouthfeel was appealing. This wine is disjointed now and one can only speculate about its future.*

## 2013 Calera Mills Vineyard Mt. Harlan Pinot Noir

**SCORE:** 14.3% alc., pH 3.48, TA 0.65, 789 cases, \$62. From the 14.4-acre Mills Vineyard planted in 1984 in limestone soils. Own rooted Calera selection. Crop yield 0.81 tons per acre. Native yeast fermentation, aged 17 months in French oak barrels, 30% new. Bottled unfiltered. · *Moderate reddish purple color in the glass. A very compatible blend of fruit and savory aromas with black cherry standing out. Amazing charge of black cherry fruit on the palate, yet discrete in weight, with balanced tannins and a raspberry coulis infused finish of notable length. Approachable now, but will surely last for years.*

## 2013 Calera Jensen Vineyard Mt. Harlan Pinot Noir

**SCORE:** 14.5% alc., pH 3.53, TA 0.64, 1,088 cases, \$88. From the 13.8-acre Jensen Vineyard that was planted in 1975. Yields 1.12 tons per acre. Native fermentation, aged 17 months in French oak barrels, 30% new. Bottled unfiltered. · *Moderately light cherry red color in the glass. Aromas of black cherry, rose petal, smoke and toasty oak rise from the glass. Relatively light in color, but substantial in flavor, featuring mid weight plus flavors of black cherry, black raspberry and blackberry. The gorgeous fruit seems to last and last and thoroughly illuminates the senses. There are still firm tannins that need time to soften but the wine is hard to refuse at this early age. The sensual mouthfeel adds even more appeal, and like all great wines, the finish is grand.*



## 2014 Calera Mt. Harlan Chardonnay

**SCORE:** 14.4% alc., 386 cases, \$N/A. From Calera's 10.4-acre Chardonnay Vineyards. Vines planted in 1984 and 1998. Calera selection. Yield was 0.54 tons per acre. Barrel fermented with native yeasts, 100% malolactic fermentation, aged 13 months in stainless steel and French oak barrels, 30% new. · *Moderately light golden yellow color and clear in the glass. Aromas of lemon, apple, seasoned oak, buttery pear, and brioche. Fresh and mildly flinty, with a clean, brisk envelope of citrus, pear and apple flavors. Sleek and balanced, with a refreshing, chalky finish. The wine picks up more body and charm over time in the glass.*

## 2013 Calera Ryan Vineyard Mt. Harlan Pinot Noir

**SCORE:** 14.9% alc., pH 3.43, TA 0.63, 898 cases, \$N/A. From a 13.1-acre vineyard that was planted in 1998 and 2001 in limestone soils. Yields .97 tons per acre. Native fermentation. Aged 19 months in French oak barrels, 30% new. Unfiltered. · *Moderately dark reddish purple color in the glass. Very earthy aromas of clay combined with black fruits and spice. Bold in size, with an array of succulent purple fruits including grapes and boysenberries. Long and hedonistic in sap, with daunting tannins and a big, fruit-filled finish. Tasted the following day from a previously opened and re-corked bottle with the same results, and I believe this wine needs at least two more years in bottle to be friendly.*

## 2013 Calera Reed Vineyard Mt. Harlan Pinot Noir

**SCORE:** 14.6% alc., pH 3.57, TA 0.64, 336 cases, \$70. Sourced from the 4.4-acre Reed Vineyard that was planted in 1975. Yields were 1.14 tons per acre. Aged 17 months in French oak barrels, 30% new. Bottled unfiltered. · *Moderately light cherry red color in the glass. Aromas and flavors of cherry, strawberry, blueberry and dark raspberry blend harmoniously with nutty oak in this mid weight wine with more approachability. Impressive attack and persistent finish. When tasted the following day from a previously opened and re-corked bottle, the blueberry, cherry, spice and nutty oak flavors were captivating. Easily recognizable as coming from Reed Vineyard.*

## 2013 Calera Selleck Vineyard Mt. Harlan Pinot Noir

**SCORE:** 14.9% alc., pH 3.39, TA 0.68, 327 cases, \$N/A. From the 4.8-acre Selleck Vineyard that was planted in 1975. Yields .93 tons per acre. Native fermentation, aged 18 months in French oak barrels, 30% new. Bottled unfiltered. · *Moderately light reddish purple color in the glass. Entrancing aromas of cherry, rose petal, white pepper and scrub brush. Intriguing and complex, with flavors of well-spiced black cherry and black raspberry fruits along with significant oak compliment. Plush on the palate with a very long finish. The tannins are firm but not foreboding, the bright acidity keeps the fruit fresh, and the alcohol is well integrated. When tasted the following day from a previously opened and re-corked bottle, there was less oak overlay apparent and the finish was other worldly.*

