



CALERA

2014

MILLS 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

2014 Mills vineyard Pinot Noir possesses a captivating bouquet of red currant, tart cherry, mineral, white pepper and blueberry. Beautiful flavors of violets, rose petals and boysenberry are wrapped around an intense, concentrated core of fine-grained tannins with hints of sweet oak. Moderate viscosity and great depth continue into a long, juicy, mouthwatering finish.

Vineyard Details

Planted in 1984
14.4 acres, 6 x 10 spacing
Southeast exposure
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 0.54 of a ton/acre

Wine Analysis

Total Acidity: 6.54 g/L
Final pH: 3.52
Malolactic: 100%
Alcohol: 14.34%
Production: 528 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 Mills vineyard in three passes from September 3rd to the 18th. Each lot was pressed 14 days after harvest, raked 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.