

## 2018 MT. HARLAN PINOT NOIR JENSEN VINEYARD

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.

## VINTAGE NOTES

The quality of the 2018 growing season on Mt. Harlan was fantastic. After warm early spring weather led to an early budbreak, the temperatures cooled in latespring, followed by sunny days with moderate temperatures throughout the summer. This provided us with long hangtimes, which resulted in exceptional ripeness, while preserving excellent natural acidity in the grapes. The one negative was that the cool early weather during bloom caused a bit of shatter and reduced yields. While the crops were small, the quality was outstanding, producing beautifully complex wines, with lovely structure, and pure, varietal flavors.

## WINEMAKING NOTES

At more than 40 years old, the coveted old vines of Jensen Vineyard have produced a stunning wine that offers depth, elegance and layered complexity. Luxurious aromas of ripe black cherry, cinnamon, cola and spice leap from the glass. On the lush, mouthcoating palate, supple tannins and juicy blackberry and cherry flavors carry the wine to a rich, focused finish.

## WINEMAKING

| APPELLATION          | Mt. Harlan                       |              |  |
|----------------------|----------------------------------|--------------|--|
| VINEYARD             | Jensen Vineyard                  |              |  |
| VARIETAL COMPOSITION | 100% Estate Pinot Noir           |              |  |
| OAK PROFILE & AGING  | Aged in 100% French oak, 30% new |              |  |
| SELECTION            | 18 month barrel aged             | ALCOHOL      | 14.7%                                    |
| SOIL                 | limestone                        | PH           | 3.56                                     |
| ROOTSTOCK            | St. George                       | ACIDITY      | 0.62 g/100 ml                            |
| CLONES               | Calera                           | FERMENTATION | whole cluster fermented,<br>native yeast |

