



CALERA

2018 MT. HARLAN PINOT NOIR REED 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 late-spring, 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

Planted in 1975, and featuring a northern exposure, Reed is always the last vineyard harvested on Mt. Harlan each year, yielding a wine with lovely energy and fascinating aromatic complexity. On the nose, vibrant aromas of red cherry and raspberry rise from the glass, followed by spicy hints of white pepper and sage. The alluring red fruit is echoed on the palate, where it is framed by soft, silky tannins that carry the wine to a long, lush finish.

WINEMAKING

APPELLATION Mt. Harlan

VARIETAL COMPOSITION 100% Pinot Noir

OAK PROFILE & AGING Aged 18 months in barrel, 30% new French oak

ALCOHOL 14.3%

PH 3.65

ACIDITY 0.65 g/100 ml

ROOTSTOCK St. George

CLONES Calera

SOILS Limestone

FERMENTATION Whole cluster fermented with native yeast

