



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.

In the Vineyards

After several years of drought, 2016 brought a return to normal winter rainfall levels, which replenished the Mt. Harlan vineyards and set the pace for a slightly early, but near-ideal, growing season. A warm spring led to a relatively early budbreak, followed by warm, sunny summer. While summer provided abundant sunshine for ripening the grapes, mild nights ensured that they ripened perfectly, with excellent acid and sugar levels. As a result, our 2016 Pinot Noirs are lush and balanced, with beautifully articulated flavors.

Comments from the Winemaker

In 2016, Mills Vineyard yielded a robust and expressive Pinot Noir that marries lovely dark berry layers of black currant and raspberry, with sophisticated notes of black tea, mushrooms and moist earth. On the palate, smooth, flowing tannins accentuate the rich fruit, while adding to a lush, concentrated finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Mt. Harlan Harvest Dates: September 8 – October 7 Average Sugar at Harvest: 24.6° Brix

Cooperage

CALERA

2016

Mills Vineyard

PINOT NOIR

MT. HARLAN

100% French oak Barrel Aging: 17 months 30% new, 20% second vintage, 50% neutral

Production and Technical Data

Alcohol: 14.5% 0.62 g/100 ml titratable acidity 13 days fermentation at 63°F, 89°F, 66°F pH: 3.71