

# 2014 CALERA MT. HARLAN PINOT NOIR *MILLS VINEYARD*

*“...one of the most compelling Pinot Noir specialists of not only the New World, but of Planet Earth.” - Robert Parker*



<b>Composition:</b> 100% Pinot Noir	<b>Market Trends/Opportunity:</b> Pinot Noir luxury category is +21% vs. PY.
<b>Winemaker:</b> Mike Waller	<b>Availability:</b> Limited
<b>Appellation:</b> Mt. Harlan   San Benito County	<b>SRP:</b> \$62
<b>Winemaking &amp; Sourcing:</b> Planted in 1984 and 1998, the 14.4-acre Mills Vineyard is located on a south-facing hillside at an elevation of 2,200 feet. Grown in the challenging conditions of Mt. Harlan, Mills Vineyard averages less than 1.5 tons per acre annually, and yields a beautifully fragrant Pinot Noir, noted for its silky tannins and spice. The wine was aged without racking in 30% new French oak barrels for 17 months.	<b>Tasting Notes:</b> 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.
<b>Key Accolades:</b> v13 95 Pts., <i>Wine Enthusiast</i> . v13 95 Pts., <i>Robert Parker</i> . v13 92 Pts., <i>Wine Spectator</i> . v12 96 Pts., <i>Robert Parker</i> . v12 92 Pts., <i>Wine Enthusiast</i> .	<b>Recommended Pairings:</b> Duck Breast with Pomegranate Glaze, Fennel-Garlic Pork Roast, Smoky Glazed Ham, Stir-Fried Five-Spice Pork Lettuce Cups
<b>UPC:</b> 745067000340 <b>SCC/Case Code:</b> 40745067000348 <b>TTB Approval:</b> 11251-001-000438	<b>Marquee Accounts:</b> TBD
<b>Alcohol:</b> 14.3%	<b>Formats Available:</b> 750ml