

2015 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



Composition: 100% Pinot Noir	Market Trends/Opportunity: Pinot Noir \$25+ SRP category is +23% vs. PY.
Winemaker: Mike Waller	Availability: Limited
Appellation: Mt. Harlan San Benito County	SRP: \$70
Winemaking & Sourcing: 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.	Tasting Notes: In 2015, the Mills Vineyard yielded an alluring, red fruit-driven expression of Pinot Noir, with vibrant layers of Bing cherry and red plum, underscored by sophisticated notes of pine needles, earth, mushrooms and black pepper. On the palate, the tannins are round and supple, adding a plush textural element to the wine that accentuates the lushness of the flavors and carries the wine to a graceful finish.
Key Accolades: v15 93 Pts., <i>Vinous</i> . v14 96 Pts., <i>Jeb Dunnuck</i> . v14 93 Pts., <i>Wine Advocate</i> . v14 93 Pts., <i>Wine Enthusiast</i> . v13 95 Pts., <i>Wine Enthusiast</i> . v13 95 Pts., <i>Robert Parker</i> . v13 92 Pts., <i>Wine Spectator</i> .	Recommended Pairings: Duck Breast with Pomegranate Glaze, Fennel-Garlic Pork Roast, Smoky Glazed Ham, Stir-Fried Five-Spice Pork Lettuce Cups
UPC: 745067000340 SCC/Case Code: 40745067000348 TTB Approval: 18012-001-000949	Marquee Accounts: TBD
Alcohol: 14.5%	Formats Available: 750ml