

# 2015 CALERA MT. HARLAN PINOT NOIR *RYAN 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 \$25+ SRP category is +23% vs. PY.
<b>Winemaker:</b> Mike Waller	<b>Availability:</b> Limited
<b>Appellation:</b> Mt. Harlan   San Benito County	<b>SRP:</b> \$60
<b>Winemaking &amp; Sourcing:</b> Ryan Vineyard is the highest vineyard on Mt. Harlan, reaching elevations of 2,500 feet. This densely planted, 13.1-acre site yields a vibrant and inviting Pinot Noir, with lovely red berry layers and sophisticated minerality. The wine was aged without racking in 30% new French oak barrels for 20 months.	<b>Tasting Notes:</b> Beautifully complex and layered, this Pinot Noir offers inviting aromas of bright red cherry, sweet tobacco leaf and sassafras, along with hints of Mediterranean herbs. The cherry notes are echoed on the palate, where they mingle with flavors of wild strawberry, thyme and spice. Youthful tannins add weight and texture to the vibrant flavors, while also promising a long life in the bottle.
<b>Key Accolades:</b> v15 92 Pts., <i>Vinous</i> . v14 94 Pts., <i>Wine Enthusiast</i> . v14 93 Pts., <i>Wine Advocate</i> . v14 94 Pts., <i>Jeb Dunnuck</i> . v13 95 Pts., <i>Robert Parker</i> . v13 92 Pts., <i>Wine Enthusiast</i> . v12 94 Pts., <i>Robert Parker</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> 745067020843 <b>SCC/Case Code:</b> 40745067020841 <b>TTB Approval:</b> 18012-001-000954	<b>Marquee Accounts:</b> TBD
<b>Alcohol:</b> 14.2%	<b>Formats Available:</b> 750ml