

**Calera Wine Company****2003 Pinot Noir, Reed Vineyard
(Mount Harlan)**

Although other grapes are grown at Calera, in the Mt. Harlan AVA of San Benito County, the focus is unquestionably on Pinot Noir. Winery founder Josh Jensen spent a couple of harvests in Burgundy and came to believe that limestone was critical to growing great Pinot Noir. When he returned to California, Jensen scoured California for the perfect site and found what he was looking for in the northern Gavilan mountains between Monterey and San Benito counties. He planted his first vineyards in 1975.

There are now five single-vineyard Pinots at Calera, along with a Mt. Harlan Cuvée and a Central Coast bottling. The Reed Vineyard, planted in 1975, is a 4.4-acre parcel on a hillside that faces north and northeast, and it's generally the last Pinot vineyard at Calera to ripen. The Reed is usually the most forward Pinot in the lineup, and that held true in 2003. The wine, which sells for \$50, displays ripe cherry fruit along with hints of vanilla, spice and some savory notes. The finish is quite supple. Calera Pinots have a reputation for ageability, but this one is ready to drink now with grilled tuna or roast chicken.

Reviewed April 2, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Calera Wine Company](#)

Vineyard: Reed Vineyard

Vintage: 2003

Wine: Pinot Noir

Appellation: [Mount Harlan](#)

Grape: [Pinot Noir](#)

Price: \$50.00

THE REVIEWER**Laurie Daniel**

Laurie Daniel, wine columnist for the *San Jose Mercury News*, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves.

Laurie believes that bigger isn't necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.