



CALERA

HISTORY OF CALERA

1970's: Jensen's winemaking inspiration began while working at Domaine de la Romanée-Conti



1975: First 24 acres of Pinot Noir planted

1980: Inaugural vintage of Central Coast Pinot Noir



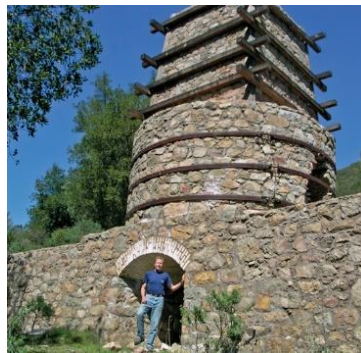
1997: de Villiers Vineyard planted (13 acres)



1971: Seeking terroir with limestone



1974: Purchase of Mt. Harlan property



1977: Winery property purchased and named Calera, Spanish for limekiln



1978: 1st vintage of Mt. Harlan Pinot Noirs: Selleck, Reed & Jensen



1998: Ryan Vineyard planted (10 acres)



PINOT PIONEER

Josh Jensen

02/11/1944 – 06/11/2022

One of America's most respected vintners was a true icon in the wine industry.



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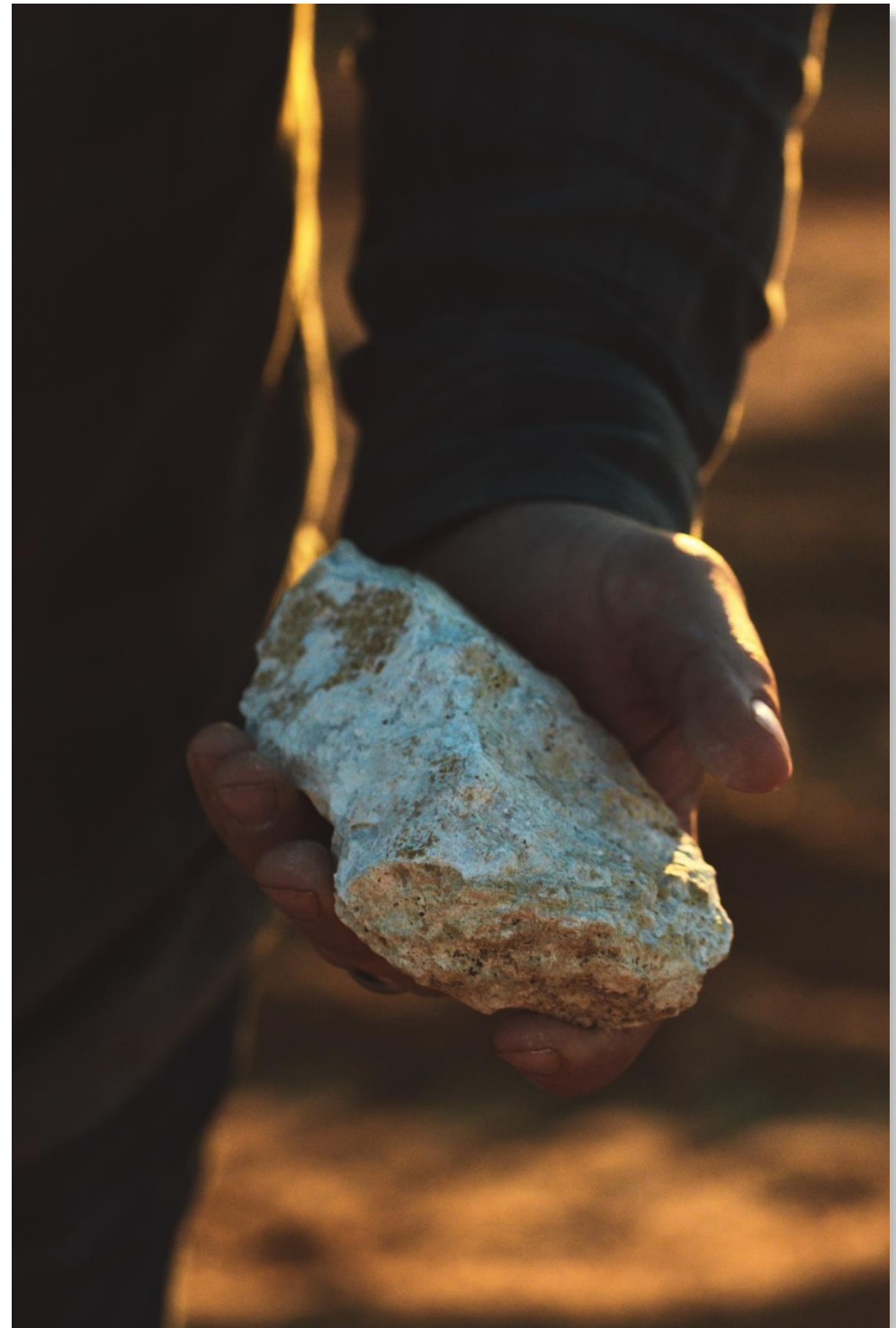
BEFORE CALERA

After getting a Masters in Anthropology from Oxford, Josh Jensen knocked on the door of Domaine de la Romanée-Conti in Burgundy. He was hired as a picker by Andre Noblet, for whom he later assisted as a translator. He also worked harvest at Domaine Dujac before returning to California in 1971 to establish the now famous Calera Selection clones.



IN SEARCH OF LIMESTONE

Taking his cue from the great domaines of Burgundy, which have grown grapes in limestone soil for centuries, Josh set out in search of the perfect spot in California to create wines unique to the world but in the style of the greatest wines of France.



SETTING DOWN ROOTS

In early 1974, high up in the Gabilan Mountains along California's Central Coast, Josh Jensen found and purchased a high-elevation parcel with a limestone deposit of several million tons.

Limestone had been commercially quarried from the Mt. Harlan property a hundred years earlier, and to this day, there stands a magnificently well-preserved 30-foot-tall masonry limekiln.

The name "Calera" is the Spanish word for "limekiln," which serves as the winery's symbol and appears on every bottle of wine.



ESTABLISHING THE CALERA SELECTION CLONE

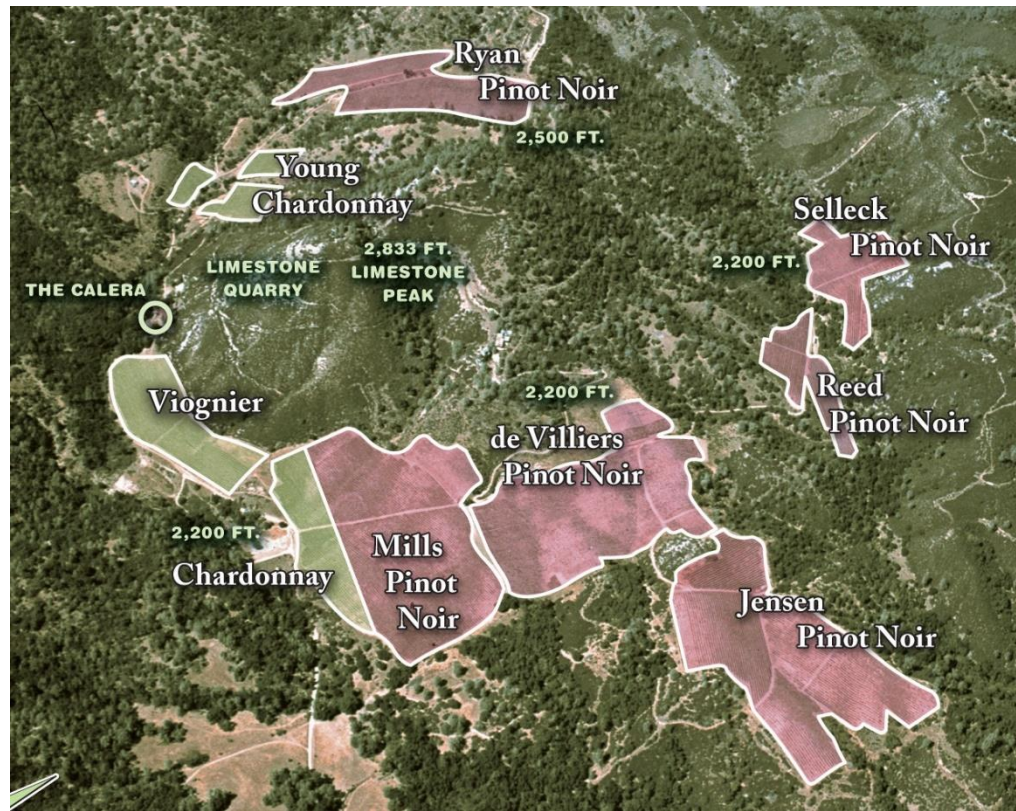
Cultivated in 1974 and established with UC Davis as Calera Clone (UCD 90, 96) in 1996, the first origins of the clone budwood material were propagated on vineyard lands in the Central Coast before Josh purchased Mt. Harlan and planted the entire property to the selection. Touted as an American “Heritage Clone,” this very low-yielding selection offers resulting wines with concentrated aromas while still light on the palate, with notes of sage and dark fruit profiles. [source reference](#)



MT. HARLAN – AVA/MONOPOLE

Located 100 miles south of San Francisco and 22 miles inland from the Pacific Ocean, the limestone-rich parcel is found on Mt. Harlan in San Benito County. Its elevation at 2,200 – 2,500 feet above sea level makes it one of the highest and coolest growing regions in California.

Josh worked to establish the Mt. Harlan AVA, which he achieved in 1990. As a result, like Domaine de la Romanée-Conti, Calera is a true monopole and one of the only wineries in the world with this distinction and its own AVA.



MT. HARLAN – MONOPOLE ESTATE

The semi-forested hillsides resemble that of Northern Spain, but the climate is much closer to that of Southern Burgundy, with little rain, cool winds, consistent sunshine, and a long growing season.

Growing conditions on Mt. Harlan result in vines that often experience a degree of water stress, causing them to dig deep to build strong root systems with low yields of small berries that ensure concentrated flavors and aromas.

While the mountain peaks at roughly 3,800 feet above sea level, the elevation of the vineyards was deliberately chosen to give vines enough sun exposure to reach full ripeness without having to endure the harsh climate above.



CALERA WINEMAKER – MIKE WALLER

In 2007, Mike Waller joined Calera, working alongside Josh Jensen for more than a decade. Mike and Josh quickly discovered they shared similar philosophies, palates, and approaches to grape-growing, and in 2009, Josh named Mike the Head Winemaker for Calera. While earning his degree in viticulture and enology from UC Davis in 2002, Mike worked at Saintsbury, then later as a Wine Chemist at Beringer, before moving home to the Central Coast as the Assistant Winemaker at Chalone in 2004.



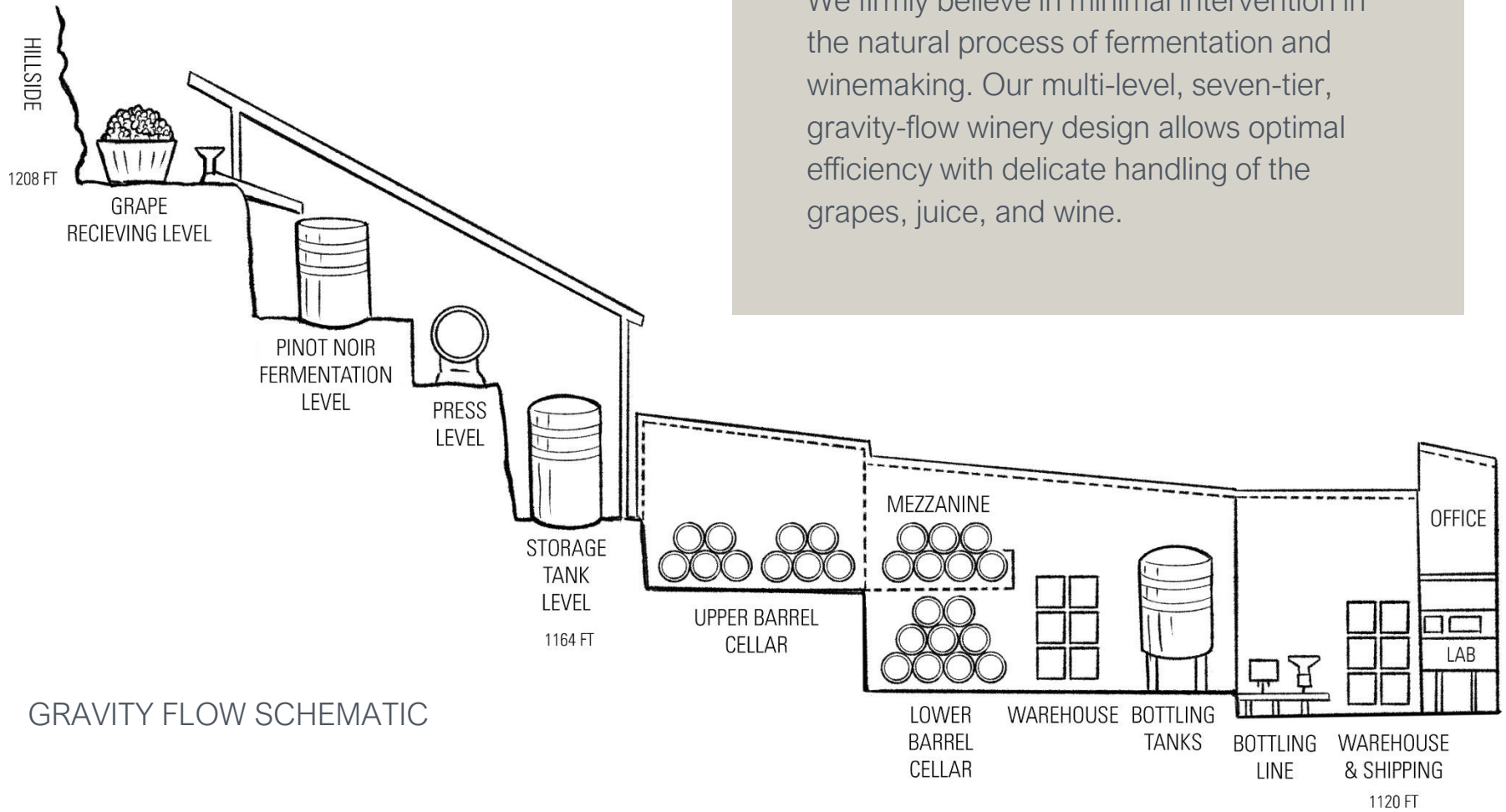
“This is a region of pioneers who have followed their own path, while embracing a connection to the land.”

- Mike Waller

In the years since, Mike has developed an intimate understanding of Calera’s vineyards to capture the nuance of these grand cru-caliber sites to create sophisticated wines renowned for their layered elegance and aging potential.



GRAVITY FLOW WINERY



We firmly believe in minimal intervention in the natural process of fermentation and winemaking. Our multi-level, seven-tier, gravity-flow winery design allows optimal efficiency with delicate handling of the grapes, juice, and wine.

GRAVITY FLOW SCHEMATIC



WINE THE WAY NATURE INTENDED

Known for its terroir-driven approach, Mt. Harlan estate vineyards have been certified CCOF Organic since 2008. Calera's winemaking applies a minimalist approach that includes native yeast, whole cluster fermentation, and modest new oak to achieve elegant, balanced, and age-worthy wines.






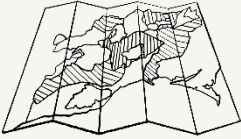
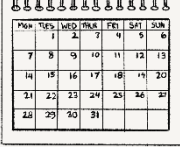
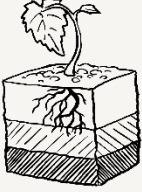
MT. HARLAN WINES

In 1975, Josh planted his first 24 acres of Pinot Noir in three separate parcels. In the Burgundian tradition, he named each parcel individually to emphasize the fact that each would produce a distinct wine. The original Pinot Noir plantings are the Selleck Vineyard (5 acres), Reed Vineyard (5 acres), and Jensen Vineyard (14 acres).




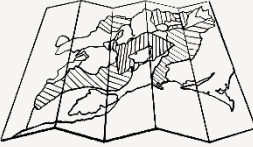
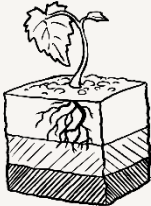
In 1984, Mills Vineyard was planted (14.4 acres) along with Mt. Harlan Chardonnay (6 acres), producing the iconic wine of the rare Calera Selection Chardonnay clone. In 1997, de Villiers Vineyard (15.6 acres) was planted, and in 1998, Ryan Vineyard (13.1 acres) was planted.



MT. HARLAN WINES

CALERA						
Jensen	Four Hillside blocks, each with a different exposure	13.8 acres	Pinot Noir	Mt. Harlan	Year Planted: 1975	Planted on a single rootstock.
de Villiers	Planted between Mills and Jensen, generally East-facing exposure	15.6 acres	Pinot Noir	Mt. Harlan	Year Planted: 1997	Planted on a variety of rootstocks with materials from the original Pinot Noir vineyards.
Ryan	West/Southwest-facing exposure	13.1 acres	Pinot Noir	Mt. Harlan	Year Planted: 1998	Highest elevation block of Mt. Harlan vineyards going up to 2,500 ft.
Mills	Southeast-facing exposure on a hillside slope towards Harlan Creek	14.4 acres	Pinot Noir	Mt. Harlan	Year Planted: 1984	Planted on its own rootstock with materials from the original Pinot Noir vineyards.
Reed (Winery Only)	Located on a northern-facing slope	6.8 acres	Pinot Noir	Mt. Harlan	Year Planted: 1975	Limestone with a slight loamy quality.
Selleck (Winery Only)	South/Southwest-facing exposure	2.9 acres	Pinot Noir	Mt. Harlan	Year Planted: 1975	Decomposed granite, limestone outcroppings—very rocky.

MT. HARLAN WINES MONOPOLE ESTATE WHITE VARIETAL VINEYARDS

CALERA®					
Chardonnay	South/Southwest and Northeast-facing blocks, gentle slope	10.4 acres	Chardonnay	Mt. Harlan	Limestone
Viognier (Winery Only)	Southwest-facing slope	2.2 acres	Viognier	Mt. Harlan	Limestone
Aligotè (Winery Only)	Southwest and Northern exposures	.02 acres	Aligotè	Mt. Harlan	Limestone

2021 CALERA MT. HARLAN CHARDONNAY

Key Accolades

v21 94 Pts., Vinous.com. v21 92 Pts., Decanter. v21 93 Pts., Wine Enthusiast.

Tasting Notes

Grown high on the limestone-rich soils of Mt. Harlan, this beautifully aromatic wine displays enticing layers of green apple, lemon zest, sweet grass, and baked brioche. On the lush, mouthcoating palate hints of tropical fruit, cedar chest, and Key lime emerge, with bright acidity adding to a poised and polished finish.

Production & Technical Data

SRP: \$65

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Mt. Harlan

AGING & OAK

15 months | 100% French Oak | 30% new

FERMENTATION

100% Barrel Fermented | 100% Malolactic Fermentation

INAUGURAL VINTAGE

1986

ALCOHOL

14.5%

pH

3.25

TA

6.2 g/L

FORMATS AVAILABLE

750 mL

UPC

745067 99144 0



2021 CALERA MT. HARLAN PINOT NOIR *JENSEN VINEYARD*

Key Accolades

v21 95 Pts., *Decanter*. v21 94 Pts., *Wine & Spirits*

Tasting Notes

Embodying the depth, character and complexity of Jensen Vineyard's coveted old vines this stunning wine reveals luxurious aromas of marionberry, black raspberry and white pepper. On the palate, soft, velvety tannins frame flavors of blackberry jam and hints of stone fruit and spice as they build to a rich, mouth-filling finish.

Production & Technical Data

SRP: \$125

VARIETAL COMPOSITION

100% Pinot Noir

APPELLATION

Mt. Harlan

AGING & OAK

18 months | 100% French oak | 30% new | 70% neutral

FERMENTATION

Whole cluster fermented with native yeast

INAUGURAL
VINTAGE
1978

ALCOHOL
14.5%

pH
3.7

TA
5.6 g/L

FORMATS AVAILABLE
750 mL

UPC
745067 00004 3



2021 CALERA MT. HARLAN PINOT NOIR *DE VILLIERS VINEYARD*

Key Accolades

v21 95 Pts., *Wine & Spirits*.

Tasting Notes

This gracefully luxurious and dark-fruited expression of Pinot Noir draws you in with aromas of blackberry, briar patch, soft leather and allspice. On the palate, notions of juicy blueberry and black raspberry are framed by velvety tannins, with hints of nutmeg and cracked pepper emerging on the long, complex finish.

Production & Technical Data

SRP: \$95

VARIETAL COMPOSITION

100% Pinot Noir

APPELLATION

Mt. Harlan

AGING & OAK

18 months | 100% French oak | 30% new

FERMENTATION

100% whole cluster open top with indigenous yeast

INAUGURAL

VINTAGE

2007

ALCOHOL

14.5%

pH

3.53

TA

6.1 g/L

FORMATS AVAILABLE

750 mL

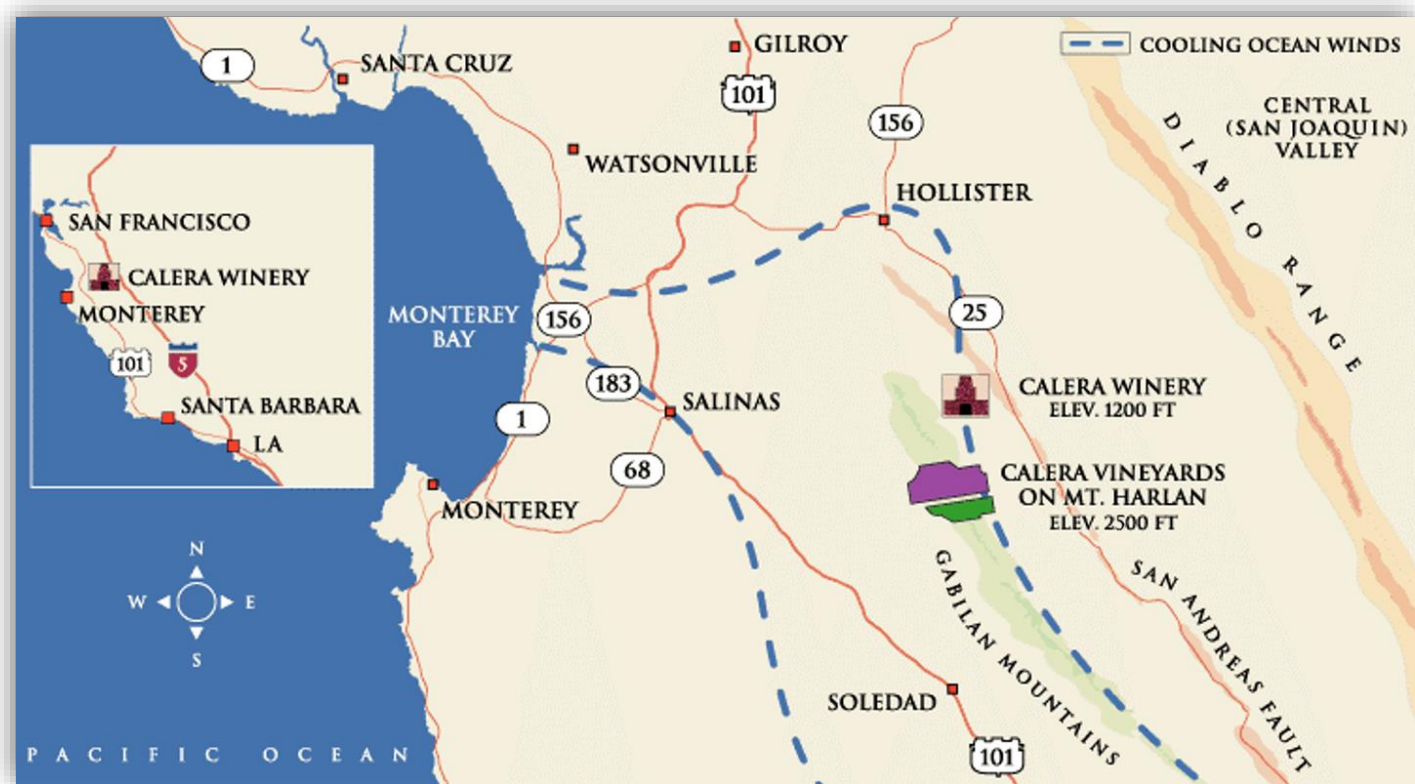
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EXPANDING TO THE CENTRAL COAST

Calera's history of winemaking on Mt. Harlan within California's central coastal area led Josh to expand his winemaking and vineyard sources to the broader Central Coast AVA in 1981. This region is widely known for its cool climate and is home to many notable and up-and-coming producers. The cool temperatures and reduced sun exposure enable Pinot Noir and Chardonnay to thrive.





CENTRAL COAST WINES

As a pioneer of the region, Calera helped establish the Central Coast AVA as one of the New World's most exciting winegrowing areas, earning critical acclaim for truly unique wines.

Sourced from the appellation's finest vineyards, the Calera Central Coast Pinot Noir and Chardonnay have become benchmark wines, balancing bright minerality and nuanced complexity with a lingering finish.

2022 CALERA CENTRAL COAST CHARDONNAY

Key Accolades

v21 93 Pts., *Wine Review Online*. v21 90 Pts., *Wine Enthusiast*.

Tasting Notes

Both energetic and enticing, this impeccably balanced Chardonnay shows its cool-climate coastal roots with aromas of Meyer lemon, white peach, and fragrant honeysuckle. On the palate, notions of tropical pineapple mingle with zesty citrus flavors, with bright underlying acidity adding poise and energy to a long, refreshing finish.

Production & Technical Data

SRP: \$28

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Central Coast

AGING & OAK

10 months | 100% French oak | 10% new, 90% neutral

FERMENTATION

100% Malolactic complete

INAUGURAL

VINTAGE

2000

ALCOHOL

14.5%

pH

3.46

TA

6.3 g/L

FORMATS AVAILABLE

750 mL

UPC

745067 96164 1



2022 CALERA CENTRAL COAST PINOT NOIR

Key Accolades

v22 93 Pts., *Editors' Choice Wine Enthusiast*.

v22 91 Pts., *Wine & Spirits*.

Tasting Notes

This beautifully vibrant Pinot Noir draws you in with alluring aromas of ripe blackberry, cedar and nutmeg. On the supple and energetic palate, flavors of black cherry, cola and vanilla glide across silky tannins to a long, focused finish.

Production & Technical Data

SRP: \$32

VARIETAL COMPOSITION

100% Pinot Noir

APPELLATION

Central Coast

AGING & OAK

10 months | 100% French oak | 10% new, 90% neutral

INAUGURAL VINTAGE

2000

ALCOHOL

14.5%

pH

3.71

TA

5.9 g/L

FORMATS AVAILABLE

750 mL

UPC

745067 96064 4



PRICING

WINE	PACK	SRP	SRP RANGE	WINE LIST
Central Coast Chardonnay	12/750 ML	\$28	\$26 - \$34	\$40 - \$60
Central Coast Pinot Noir	12/750 ML	\$32	\$30 - \$38	\$50 - \$70
Mt. Harlan Chardonnay	6/750 ML	\$65	\$60 - \$75	\$85 - \$100
Mt. Harlan Pinot Noir Mills Vineyard	6/750 ML	\$95	\$95 - \$125	\$150 - \$175
Mt. Harlan Pinot Noir de Villiers Vineyard	6/750 ML	\$95	\$95 - \$125	\$150 - \$175
Mt. Harlan Pinot Noir Ryan Vineyard	6/750 ML	\$95	\$95 - \$125	\$150 - \$175
Mt. Harlan Pinot Noir Jensen Vineyard	6/750 ML	\$125	\$125 - \$165	\$200 - \$225

ACCLAIM

“The California pioneer [Josh Jensen] turned his passion for Pinot Noir into one of the state's most recognized and celebrated wineries.”

Wine Spectator

“California’s Romanée-Conti”


WINE ADVOCATE

“Calera can unequivocally be called one of California’s grand crus.”

San Francisco Chronicle



REFERENCES AND ARTICLES

The Calera Video

https://www.youtube.com/watch?v=rsDPn4fCWqw&ab_channel=TheDuckhornPortfolio

The Calera Story

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Josh Jensen, Founder

<https://www.calerawine.com/our-story/josh-jensen>

Winemaker, Mike Waller

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<https://www.nytimes.com/2022/06/15/dining/drinks/josh-jensen-dead.html#:~:text=Josh%20Jensen%2C%20who%2C%20after%20a,Saturday%20at%20his%20home%20in>



QUESTIONS?



11300 Cienega Rd, Hollister, CA 95023 | (831) 637-9170 | reservations@calerawine.com