



CALERA

2003

VIOGNIER

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 25 miles east of the Monterey Bay. The site was chosen for its limestone soils and ideal climate. At an average elevation of 2,200 feet it is among the highest and coolest vineyard sites in California.

Winemakers Notes

This lovely Viognier is perfumed with notes of white peach, tropical fruits and jasmine. The flavors are both powerful and rich, laced with the same fruits and flowers that enhance the aroma. The 2003 Viognier shows exceptional balance and structure, with a silky texture and flavors that linger on and on.

Vineyard Details

Planted in 1983 & 1989
6.1 acres, 6 x 10 spacing
Southwest exposure
Limestone soils
Clone: Geneva, NY
Rootstock: '83 – various, '89 – own rooted
Crop Yield: 1.63 tons/acre

Wine Analysis

Total Acidity: 6.8 g/l
Final pH: 3.4
Residual sugar: 0.11%
Malolactic: 100%
Alcohol: 14.9%
Production: 549 cases

Vintage and Winemaking Detail

The 2003 growing season was text-book perfect. Warm temperatures in early spring gave way to mild days and cool nights throughout the summer. We harvested Viognier fruit of excellent quality in mid-late October. The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to neutral barrels following overnight settling. Barrel fermentation with indigenous yeast was followed by a complete malolactic. Aged without racking in neutral oak and stainless steel barrels for five months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.