



# CALERA

2004

## DESSERT 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 golden–yellow dessert wine has an incredibly perfumed aroma, reminiscent of sun ripened peaches and sweet pineapple, with floral notes of honeysuckle and citrus blossoms. It is velvety smooth with excellent balance, good acidity and just the right level of sweetness.

#### 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: 1.96 tons/acre

#### Wine Analysis

Brix at Harvest: 27.4 °B  
Total Acidity: 9.4 g/l  
Final pH: 3.5  
Residual sugar: 9.25%  
Alcohol: 13.8%  
Production: 162 half-cases

### Vintage and Winemaking Detail

To further intensify the aromatic Viognier varietal character, these grapes for 2004 Dessert Viognier were allowed to ripen on the vine to a fairly high sugar of 27.4 °B. After pressing and settling the juice was frozen solid. Slow thawing allowed us to further concentrate the juice to 36.5 °B. The juice was then fermented in small stainless steel barrels with native yeast. At approximately 14% alcohol we stopped the fermentation to retain the bright, natural sweetness. After racking and clarifying the wine was bottled in January 2005.