



CALERA

2005

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

The 2005 Viognier is outstanding; its exuberant fragrance of ripe peaches and tropical blossoms literally explodes from the glass. This wine's mid-palate showcases its rich, luscious texture and its exotic flavor of summer fruits accented with distinct floral notes. The wine is an interesting combination of bright freshness, broad structure and complex minerality.

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: 2.33 tons/acre

Wine Analysis

Total Acidity: 6.6 g/l
Final pH: 3.4
Malolactic: 100%
Alcohol: 14.8%
Production: 679 cases

Vintage and Winemaking Detail

Plentiful rainfall in the spring served to keep the soil moist and the vines growing late into the summer of 2005. Viognier grapes with perfectly developed varietal character were harvested in mid 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 yeasts was followed by a complete malolactic. Aged without racking in neutral oak and stainless steel barrels for six months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.