



CALERA

2006

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 bright, aromatic dessert wine has an incredibly perfumed bouquet of classic, fresh Viognier fruit; notes of ripe peach, orange and Meyer lemon. Floral accents of honeysuckle and citrus blossoms explode from the glass. It has an unctuous, lush, creamy texture and displays a perfect balance between rich sweetness and bright, lively acidity.

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: 6.2 tons/acre

Wine Analysis

Brix at Harvest: 24.7 °B
Total Acidity: 1.00 g/l
Final pH: 3.26
Residual sugar: 13.4 %
Alcohol: 13.5 %
Production: 422 cases

Vintage and Winemaking Detail

To further intensify the aromatic Viognier varietal character, the grapes for 2006 Dessert Viognier were allowed to ripen on the vine to a sugar of 24.7 °B. After pressing and settling the juice was frozen solid. Slow thawing allowed us to further concentrate the juice to approximately 35 °B. The juice was then fermented in a small stainless steel tank with native yeast. In order to retain substantial fruitiness and natural sweetness we stopped the fermentation at an alcohol level of around 13.4%. After racking and clarifying the wine was bottled in April 2007.