



CALERA

2007

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

Calera's 2007 Mt. Harlan Viognier is amazingly alluring, silky and distinctly white peach in both aroma and flavor. Honeysuckle, also very prevalent, is accented by a wonderful floral bouquet, succulent nectarine flavors and typical mineral undertones so notable in Mt Harlan wines. This delicately powerful Viognier will hold its own with boldly flavored cuisine but is mighty nice to simply sip on its own.

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: 1.73 tons/acre

Wine Analysis

Total Acidity: 0.54 g/l
Final pH: 3.40
Malolactic: 100%
Alcohol: 13.8%
Production: 637 cases

Vintage and Winemaking Detail

Very cool temperatures throughout the summer made for a long growing season in 2007. This gave the Viognier plenty of time to develop rich and ripe characters until 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 yeasts was followed by a complete malolactic. Aged without racking in neutral oak and stainless steel barrels for eight months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.