



# CALERA

2009

## ALIGOTÉ

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 delightful 2009 Aligoté effuses a bouquet of apple blossoms, gooseberry and white peach. This wine is juicy, tart, flinty and creamy all at once, with delectable flavors of nectarine, tangerine and mineral. It's a very smooth, easy to sip wine with a nice bright, clean finish. Too bad we made such a little amount, but it's all we have with a mere 6 rows of this elusive varietal.

#### Vineyard Details

Planted in 2004 & 2007  
330 vines, 6 x 10 spacing  
Southwest & Northern exposures  
Limestone soils  
Rootstock: St. George  
Crop Yield: 6.18 tons/acre

#### Wine Analysis

Total Acidity: 6.1 g/l  
Final pH 3.41  
Malolactic: 100%  
Alcohol: 13.0%  
Production: 116 cases

### Vintage and Winemaking Detail

Spring and summer temperatures in 2009 were very cool bringing us a long growing season. The cool weather and abundant vine growth gave us great Aligoté clusters resulting in high acid and low sugar production making the end result a well balanced refreshing wine.

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.