



CALERA

2009

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

Classic Mt Harlan Viognier white peach, mineral and lemon chiffon abound in this beautifully balanced, stoic and well integrated wine with a bouquet which incidentally, a surprising number of Sommeliers across the country have described as "fruit loops". On the palate they find honeysuckle, lemon verbena, crème brûlée and a wonderful mineral complexity. This wine has great acidity and rich finish. Quite unique.

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: 1.25 tons/acre

Wine Analysis

Total Acidity: 5.8 g/l
Final pH 3.39
Malolactic: 100%
Alcohol: 13.9%
Production: 468 cases

Vintage and Winemaking Detail

The Viognier is always the straggler amongst the varieties of Mt. Harlan. During bloom time for Viognier in 2009 we had harsh winds causing lower yields. This must have been a blessing in disguise because we survived the three inches of rain in mid-October with uneven tough skinned grapes. We picked the grapes the third week of October with bright acid and prominent Viognier aromas. The Viognier grapes were hand harvested, and then 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.