



CALERA

2010

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

Stone fruit, jasmine and slate waft from this gorgeous 2010 Mt. Harlan Viognier. Silky and smooth, it boasts beautiful, bright, layered flavors of Asian pear and gooseberry with a soft tartness and creamy, pear accented finish.

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: 2.69 tons/acre

Wine Analysis

Total Acidity: 6.1 g/l
Final pH 3.40
Malolactic: 100%
Alcohol: 14.3%
Production: 1,012 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

Spring time temperatures brought on an average bud break, but an unusual cool summer made for a very long growing season. We saw the Viognier ripen at lower brix and higher acids with such a long growing season. We picked the grapes the 5th -11th of November 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.