



# CALERA

2010

## VIOGNIER DOUX

*Dessert wine*

CENTRAL COAST

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area

### Winemakers Notes

Classic white peach stone fruit aromas dominate the bouquet of this effusive and charming dessert Viognier. "Doux" (French for *sweet*) describes the lush, rich flavors of nectarine, honey, apricot and jasmine blanketing a thick, unctuous juicy, round mouthful of deliciousness, then lingering on with a lively bright, crisp finish.

#### Vineyard Details

Gimelli Vineyard – San Benito County

#### Wine Analysis

Brix at Harvest: 37 °B  
Total Acidity: 8.6 g/l  
Final pH: 3.42  
Residual sugar: 13.4 %  
Alcohol: 13.5 %  
Production: 360 cases

### Vintage and Winemaking Detail

2010 was one of the coolest years in recorded history with summertime temperatures averaging in the mid 70s. This provided a challenge to get the high sugar levels we strive to achieve from the vineyard for our dessert wine, but with a lot of patience we were able to obtain the flavors desired in late October before the wet winter came.

To further intensify the aromatic Viognier varietal character, the grapes for our 2010 Dessert Viognier were allowed to ripen on the vine to a sugar of 29 °B. After pressing and settling the juice was frozen solid. Slow thawing allowed us to further concentrate the juice to approximately 37°B. The juice was then fermented in a small stainless steel tank with feral yeast. In order to retain substantial fruitiness and natural sweetness we halted the fermentation at an alcohol level of 13.5%. After racking and clarifying the wine was bottled on June 26<sup>th</sup>.