



CALERA

2009

VIOGNIER

CENTRAL COAST

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

Winemakers Notes

Soft aromas of honeysuckle, white peach and a hint of rose petal waft from the glass of this lively 2009 Central Coast Viognier. The delightful flavors of tangerine zest, jasmine and nectarine are accented by floral undertones and a silky, smooth texture, progressing on with a delicious custard finish.

Vineyard Source

Guerra Vineyard – San Benito County
Gimelli Vineyard – San Benito County

Wine Analysis

Total Acidity: 7.2 g/L
Final pH: 3.31
Malolactic: 100%
Alcohol: 14.5%
Cases produced: 741

Vintage and Winemaking Detail

2009 was the first year we purchased non-Mt. Harlan Viognier. Unlike the Mount Harlan Viognier, which is always the latest variety we pick, the Central Coast Viognier was the first grapes picked. The difference was the nighttime temperatures; much warmer at the lower elevations. Although these vineyards were very different climatically we found that they had the very intense aromas we've come to expect from Viognier. We gently pressed the whole grape clusters, and the fresh Viognier juice was then moved by gentle gravity to Calera's barrel cellar. This wine was fermented 100% in barrels by native, indigenous yeasts, and the barrels were the oldest and therefore the most neutral French oak barrels we possess. The wine was then aged, without racking, in those same French oak barrels for six months, during which it went through a complete malolactic fermentation. Specific barrels were separated out prior to bottling and the wine was bottled with a very light filtration.