



CALERA

2011

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

This classic and effusive bouquet boasts of nectarine, honeysuckle, jasmine and chalky notes; even a hint of orange blossom. Lively and bright on the palate, this 2011 Viognier is silky and velvety with mouthwatering flavors of mandarin, chiffon, lilikoi, almond and mango, sporting a bright, delicious, lingering finish. Yum.

Vineyard Source

Gimelli Vineyard – San Benito County
Chalone Vineyard – Monterey County

Wine Analysis

Total Acidity: 5.7g/L
Final pH: 3.58
Malolactic: 100%
Alcohol: 13.6%
Cases produced: 840

Vintage and Winemaking Detail

2011 was another very cool year. Average summer temperatures were in the low 70's, but remained that way through most of the fall giving us ample time to get the grapes ripe. We picked the Chalone Vineyard Viognier on Oct. 11th and the Gimelli Vineyard Viognier on Oct. 20th.

Whole grape clusters were gently pressed, then the fresh Viognier juice was moved by gravity to Calera's barrel cellar. This wine was fermented in older, neutral French oak barrels by indigenous yeasts. The wine was then aged without racking, in those same French oak barrels for seven months, during which complete malo-lactic fermentation took place. Specific barrels were selected prior to bottling and the wine was bottled with a very light filtration.