



CALERA

2012

ALIGOTÉ

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

Delicate aromas of gooseberry and star fruit complement notes of citrus and cream soufflé. This 2012 Aligoté reflects its high elevation, limestone origins with hints of mineral, brightness and mouthwatering tartness. Flavors of plum, nectarine and white pepper highlight a soft undertone of vanilla caramel with a little zest and personality. Just 330 Aligoté vines grow on Mt Harlan, hence the minuscule number of cases made.

Vineyard Details

Planted in 2004 & 2007
330 vines, 6 x 10 spacing
Southwest & Northern exposures
Limestone soils
Rootstock: St. George
Crop Yield: 4.8 tons/acre
Tons harvested: 1.69

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.24
Malolactic: 100%
Alcohol: 12.5%
Barrel aging: 6 months in older oak
Production: 97 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

2012 was an ideal season to grow great wine grapes. Spring temperatures hovered around the upper 60's to low 70's allowing abundant healthy shoots and clusters. The moderate summer temperatures allowed plenty of hangtime. We harvested the Aligoté on October 22nd.

The grapes were hand harvested and 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 six months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.