



# CALERA

2012

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

Bright, vibrant aromas of honeysuckle, classic white peach and succulent clementine effuse from this flavorful and refreshing gem. Mouthwatering flavors of ripe grapefruit, flint and jasmine tea accent a nice tartness. This wine is simply delicious and lingers beautifully on the palate leaving you wanting another sip.

### Vineyard Source

Gimelli Vineyard – San Benito County

### Wine Analysis

Total Acidity: 6.3g/L  
Final pH: 3.38  
Malolactic: 100%  
Alcohol: 14.4%  
Cases produced: 1,206

## Vintage and Winemaking Detail

In 2012 Central California saw bigger crop loads, but ideal weather conditions for outstanding quality fruit. Spring temperatures hovered around the upper 60's to low 70's allowing abundant healthy shoots and clusters. The moderate summer gave us ample hang time to pick the Gimelli Viognier with great acid and flavor in late September.

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 80% older, neutral French oak barrels and 20% Stainless steel barrels by indigenous yeasts. The wine was then aged without racking, in those same French oak barrels for seven months, during which complete malolactic fermentation took place. Specific barrels were selected prior to bottling and the wine was bottled with a very light filtration.