



CALERA

2013

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

An ethereal bouquet of fresh figs, guava, pear and blood orange wafts from the glass of our 2013 Aligoté, the "other" white varietal originally from Burgundy and much lesser known in California. We have just 330 vines planted in our Calera vineyards high on Mt Harlan with its limestone rich soils. The texture of this lovely wine is soft, round and comforting, offering flavors of nectarine, flinty, floral notes and gentle spice. This is a beautiful wine with a bright, flavorful finish.

Vineyard Details

Planted in 2004 & 2007
330 vines, 6 x 10 spacing
Southwest & Northern exposures
Limestone soils
Rootstock: St. George
Crop Yield: 3.5 tons/acre
Tons harvested: 1.24

Wine Analysis

Total Acidity: 5.9 g/l
Final pH: 3.35
Malolactic: 100%
Alcohol: 13.6%
Barrel aging: 6 months in older oak
Production: 87 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

Warm spring time temperatures brought on an early bud-break throughout most of California. Aligoté is normally a very prolific producer, but due to the second year of a drought we saw lower yields. The warm sunny summer led to a full lush ripeness in the Aligoté vineyards.

The grapes were hand harvested and the whole clusters 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 fermentation. 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.