



CALERA

2013

VIOGNIER

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

2013 Mt Harlan Viognier possesses a unique bouquet of pear, honeysuckle, dried apricot and musky green mango. The palate is alluring yet restrained with flavors of tangerine marmalade, Meyer lemon and mineral. Its silky, mouthwatering, lush texture persists into a delicious juicy finish.

Vineyard Details

Planted in 1983 & 1989
6.1 acres, 6 x 10 spacing
Southwest exposure
Limestone soils
Clone: Geneva, NY
Rootstock: '83 - various, '89 - own rooted

Wine Analysis

Total Acidity: 6.2 g/l
Final pH: 3.37
Malolactic: 100%
Alcohol: 14.7%
Production: 586 cases
Crop Yield: 1.38 tons/acre

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, but due to the second year of a drought we saw lower yields. The Mt. Harlan Chardonnay was picked on five separate dates from September 18th-October 1st.

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.