



CALERA

2013

VIOGNIER DOUX
Dessert Wine

CENTRAL COAST

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area.

Winemakers Notes

Apricot, honeysuckle, mandarin zest and hints of spun sugar waft from the glass of this exceptional 2013 Viognier Doux (French for "sweet"). This is such a wonderful dessert wine with its bright bouquet and full, rich round sweet mid-palate of jasmine, honey, musky mango, marzipan and peach. An energetic, bright, tart, clean flavorful finish pairs it wonderfully with decadent, rich fruit desserts.

Vineyard Details

Gimelli Vineyard – San Benito County

Wine Analysis

Brix at Harvest: 36 °B
Total Acidity: 7.2 g/l
Final pH: 3.32
Residual sugar: 16 %
Alcohol: 12 %
Production: 194 (half-cases)

Vintage and Winemaking Detail

2013 was a great year for the Gimelli Vineyard Viognier. We were able to hang the fruit for an extended period to achieve very ripe character for the Viognier Doux without threat of rains. The fruit was picked in late September at 30 brix.

After pressing and settling the juice was frozen solid. Slow thawing allowed us to further concentrate the juice to approximately 37°B. The juice was then fermented in a small stainless steel tank with feral yeast. In order to retain substantial fruitiness and natural sweetness we halted the fermentation at an alcohol level of 12%. After racking and clarifying the wine was bottled on June 26th.