



CALERA

2013

VIOGNIER

CENTRAL COAST

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

Aromas of white peach, ripe pear, lilac and orange blossoms hint at the incredible mouthful of cantaloupe, green apple, clover honey and a hint of mandarin. This lively, succulent, silky Viognier possesses flavors of musky mango, sweet-tarts, tropical papaya and jasmine; mouth filling and bright. Yum.

Vineyard Details

Gimelli Vineyard – San Benito County

Wine Analysis

Total Acidity: 6.2g/L
Final pH: 3.28
Malolactic: 100%
Alcohol: 14.5%
Cases produced: 2,410

Vintage and Winemaking Detail

Warm spring time temperatures brought on an early bud-break throughout most of California. For the second year in a row California saw abundant yields in most vineyards. The warm sunny days of the summer gave us beautiful ripe fruit with classic exotic Viognier characteristics.

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 with a bi-weekly stir, during which complete malo-lactic fermentation took place. Specific barrels were selected prior to bottling and the wine was bottled with a very light filtration.