



CALERA

2014

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

A beautiful bouquet of Asian pear, honeysuckle, white peach and apple blossoms; this lively, flavorful Viognier is juicy and broad on the palate. Bright flavors of star fruit, Gala apple and jasmine flower are delicious and mouth filling, and linger on into a smooth, lemony finish.

Vineyard Details

Gimelli Vineyard – San Benito County

Wine Analysis

Total Acidity: 6.1 g/L
Final pH: 3.27
Malolactic: 100%
Alcohol: 14.5%
Cases produced: 770

Vintage and Winemaking Detail

Coming off of the third year of drought, the Central Coast wine region was expecting to see lower yields with struggling vines. Much to our surprise the vines responded well to the sunny winter and spring days, and were very productive. Although it was a very dry year we saw brilliant sunshine through the growing season with early harvest dates. The 2014 vintage turned out to be great, with good yields and intense flavors.

After hand harvesting, the whole grape clusters were 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% in concrete tank by indigenous yeasts. The wine was then aged in its respective fermentation vessels for eight months.