



CALERA

2014

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

Aromas of white peach, honeysuckle and lilac waft from this bright, beautiful Viognier. Flavors of macadamia nut, Honeycrisp apple and talc wrap around a core of fine-grained tannin and minerality with hints of lime and white almond. The finish is creamy and persistent.

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: 6.7 g/l
Final pH: 3.24
Malolactic: 100%
Alcohol: 14.2%
Production: 590 cases
Crop Yield: 1.27 tons/acre

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

Scant rainfall in 2014 led us into our third year of drought. Warm spring temperatures and brilliant sunshine through the summer made for a fantastic growing season, but yields were severely affected by the lack of rainwater. We picked the Mt. Harlan Viognier in two different passes on September 22nd and 23rd.

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 ten months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.