



# CALERA

2006

VIOGNIER

CENTRAL COAST

Calera Central Coast Viognier is a special barrel selection of Mt. Harlan Viognier fruit that possesses a lively, youthful character and warranted a separate bottling. 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

The 2006 Central Coast Viognier is a vibrant wine with bright, floral high notes and a smooth texture. Lively peach and pear flavors dance on the palate with mineral, flinty undertones. Fermented and aged in neutral oak barrels gives this wine a round, silky mouthfeel and mere hints of vanilla and spice. This is terrific wine for summer parties.

### Vineyard Source

Mt. Harlan Vineyard – San Benito County

### Wine Analysis

Total Acidity: 6.8g/l  
Final pH: 3.20  
Malolactic: 100%  
Alcohol: 14.9%  
Cases produced: 705

## Vintage and Winemaking Detail

Cool wet weather in the spring of 2006 led to a late start to the growing season. However, warm temperatures in July and August allowed the fruit to fully ripen just a few weeks later than normal. Viognier grapes with excellent varietal character were harvested from the Mt. Harlan Vineyard in early October. After careful hand harvesting, we gently pressed the whole grape clusters, and the fresh Viognier juice was then moved by gentle gravity to Calera's barrel cellar. This wine was fermented 100% in barrels by native, indigenous yeasts, and the barrels were the oldest and therefore the most neutral French oak barrels we possess. The wine was then aged, without racking, in those same French oak barrels for six months, during which it went through a complete malolactic fermentation. Specific barrels were separated out prior to bottling and the wine was bottled with a very light filtration.