



CALERA

2005

DESSERT 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

This golden-yellow dessert wine has an incredibly perfumed aroma, reminiscent of sun ripened peaches and sweet pineapple, with floral notes of honeysuckle and citrus blossoms. It is velvety smooth with excellent balance, good acidity and just the right level of sweetness.

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
Crop Yield: 2.33 tons/acre

Wine Analysis

Brix at Harvest: 26.4 °B
Total Acidity: 1.04 g/l
Final pH: 3.33
Residual sugar: 15 %
Alcohol: 14.3 %
Production: 272 half-cases

Vintage and Winemaking Detail

To further intensify the aromatic Viognier varietal character, the grapes for 2005 Dessert Viognier were allowed to ripen on the vine to a sugar of 26.4 °B. 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 small stainless steel barrels with native yeast. In order to retain substantial fruitiness and natural sweetness we stopped the fermentation at an alcohol level of around 14%. After racking and clarifying, the wine was bottled in March 2006.