



CALERA

2008

ALIGOTÉ

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 is a delightful, soft, delicious, ethereal wine. It has a floral bouquet with hints of white peaches and citrus. On the palate it offers subtle flavors of Asian pear, nectarine, honeydew melon, a bit of flint and a faint mandarin zing. The texture is like satin; round and rich and refreshing at the same time, with a fine, soft, mellow finish.

Vineyard Details

Planted in 2004 & 2007
330 vines, 6 x 10 spacing
Southwest & Northern exposures
Limestone soils
Rootstock: St. George
Crop Yield: 2.55 tons/acre

Wine Analysis

Total Acidity: 6.0 g/l
Final pH 3.45
Malolactic: 100%
Alcohol: 14.5%
Production: 67 cases

Vintage and Winemaking Detail

Several harsh frosts in mid-spring of 2008 hindered much of our fruit growth. Extremely low yields and moderate summertime temperatures gave us fruit of very high quality. The Aligoté was hand-picked on October 3rd and 14th. 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 eight months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.