



CALERA

2008

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

Our 2008 Mt Harlan Viognier is a vivid expression of stone fruit and jasmine, enhanced by sweet floral honeysuckle aromas. Flavors of nectarine, star fruit, Asian pear and mineral round out the silky, voluptuous palate while adding a delightful brightness and spice. The combination of high notes and richness is captivating and delicious and gives a long, mouthwatering, persistent finish.

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: .53 tons/acre

Wine Analysis

Total Acidity: 5.3 g/l
Final pH 3.46
Malolactic: 100%
Alcohol: 15.1%
Production: 234 cases

Vintage and Winemaking Detail

Several harsh frosts in mid-spring of 2008 hindered much of our fruit growth. Excruciatingly low yields and moderate summertime temperatures gave us fruit of very high quality and intensity. The Viognier was hand-picked at the very end of October and the grapes were hand harvested, and then 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.