



CALERA

2010

VIOGNIER

CENTRAL COAST

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area

Winemakers Notes

2010 Central Coast Viognier begins with an inviting bouquet of pear and lilac with notes of jasmine, lemon chiffon and a faint whisper of licorice. Bright flavors of peach, nectarine, honeysuckle and apple blossoms surround a soft, round mouthful of flavor with a vibrant mouthwatering finish.

Vineyard Source

Gimelli Vineyard – San Benito County

Wine Analysis

Total Acidity: 6.0 g/L
Final pH: 3.49
Malolactic: 100%
Alcohol: 13.6%
Cases produced: 843

Vintage and Winemaking Detail

2010 was one of the coolest years in recorded history with summertime temperatures averaging in the mid-70s. We were able to take advantage of the weather with an extra month of hangtime. The result was a 2010 Central Coast Viognier with higher acid levels and lower alcohol and very expressive flavors.

Whole grape clusters were gently pressed, then the fresh Viognier juice was moved by gravity to Calera's barrel cellar. This wine was fermented in older, neutral French oak barrels by feral yeasts. The wine was then aged, without racking, in those same French oak barrels for seven months, during which complete malolactic fermentation took place. Specific barrels were selected prior to bottling and the wine was bottled with a very light filtration.