



# CALERA

2010

## 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

A subtle bouquet of honeysuckle and Asian pear waft from our 2010 Aligoté. This graceful, lithe, soft wine tastes of classic Mt. Harlan mineral, meringue, grapefruit zest and a faint whisper of cotton candy. This is an intriguing ethereal wine sure to comfort and bring pleasure.

#### Vineyard Details

Planted in 2004 & 2007  
330 vines, 6 x 10 spacing  
Southwest & Northern exposures  
Limestone soils  
Rootstock: St. George  
Crop Yield: 7.12 tons/acre  
Tons harvested: 2.35

#### Wine Analysis

Total Acidity: 5.8 g/l  
Final pH 3.48  
Malolactic: 100%  
Alcohol: 11.1%  
Production: 189 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

### Vintage and Winemaking Detail

Spring time temperatures brought on an average bud break, but an unusual cool summer made for a very long growing season. The Aligoté was picked in very late October in two passes. One lot was picked at as low as 16 Brix while the other was 20 Brix making for a high acid low alcohol wine.

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 six months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.