



CALERA

2011

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

Zesty aromas of honeysuckle, Meyer lemon and spice waft from this lively bottling of 2011 Aligoté. Made from just 330 vines grown in the high elevation, limestone-rich soil of our Mt Harlan vineyards, this wine exudes flinty flavors of star fruit and nectarine. Its juicy yet crisp texture trails into a long, mouthwatering finish.

Vineyard Details

Planted in 2004 & 2007
330 vines, 6 x 10 spacing
Southwest & Northern exposures
Limestone soils
Rootstock: St. George
Crop Yield: 6.1 tons/acre
Tons harvested: 2.15

Wine Analysis

Total Acidity: 6.3 g/l
Final pH: 3.26
Malolactic: 100%
Alcohol: 12.5%
Barrel aging: 6 month in older oak
Production: 140 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

We had another cool year in 2011. The early spring was wet and cold delaying bud break by a few weeks. With colder summer temperatures averaging in the low 70's we were forced to hang the fruit a month later than usual, but to our surprise the waiting brought us rich and acidic wines without the high brix. The Aligoté was picked on the 1st of November maxing out at 20.9 brix.

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.