



CALERA®

2017 Mt. Harlan Aligoté

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. Calera was one of the first California wineries to produce Aligoté, a rare but prized variety in the United States. The variety is quite popular in Burgundy and has higher acidity than its famous Chardonnay counterpart.

In the Vineyards

A wet winter, with more than double our average annual rainfall, made for very happy vineyards in 2017. While budbreak arrived slightly later than usual, warm spring weather led to excellent fruit sets at our Mt. Harlan vineyards, with above-average yields for both Pinot Noir and our white varieties. Thanks to the abundant early season rains, and Mt. Harlan's high elevation and marine-influenced climate, our estate vineyards weathered a significant Labor Day heat event wonderfully, producing complex and elegant wines, with beautifully balanced acids and sugars.

Comments from the Winemaker

Aged in all neutral oak with minimal lees stirring, this is a sleek and vibrant wine, with delicately alluring aromas of citrus zest, acacia flowers and sweet hay. On the palate, zesty flavors of Meyer lemon and tart apple are underscored by hints of chamomile tea and a sea spray-like minerality that lingers on the bright, fresh finish.

Varietal Content

100% Aligoté

Harvest Information

Appellation: Mt. Harlan

Harvest Date: October 6

Average Sugar at Harvest: 20.0° Brix

Winemaking

Barrel Aging: 6 months

75% neutral French oak, 25% stainless steel

100% malolactic fermentation

Production and Technical Data

Alcohol: 12.3%

0.74 g/100 ml titratable acidity

20 days fermentation at 60°F

pH: 3.30

