



# CALERA

2002

## VIOGNIER

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 20 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

This is a stunning Viognier – fruity, aromatic, vibrant, lush, exotic, round and ripe with a long finish and full silky texture.

#### Vineyard Details

Planted in 1983 & 1989  
6.1 acres, 6 x 10 spacing  
North/Northeast exposure  
Limestone soils  
Clone: Geneva, NY  
Rootstock: '83 – various, '89 – own rooted  
Crop Yield: 3.0 tons/acre

#### Wine Analysis

Total Acidity: 5.1 g/l  
Final pH: 3.6  
Residual sugar: 0.05%  
Malolactic: 100%  
Alcohol: 15.5%

### Vintage and Winemaking Detail

The 2002 growing season started with early budbreak. Mild days and cool nights throughout the summer prolonged the hang time, giving us exceptional fruit quality and a very late fall harvest that went through the first week of November. 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 yeast was followed by a complete malolactic. Aged without racking in neutral oak and stainless steel barrels for five months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.