



CALERA

2004

VIOGNIER

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

The 2004 Viognier is a highly perfumed wine, with seductive aromas of tree-ripened white peaches overlying the scent of flowers and notes of sweet spice. Ripe fruit flavors of peaches and pears are nicely balanced with an intriguing spiciness and the trademark minerality of the Mt. Harlan appellation. This is a big luscious wine with structure and balance.

Vineyard Details

Planted in 1983 & 1989
6.1 acres, 6 x 10 spacing
Southwest exposure
Limestone soils
Clone: Geneva, NY
Rootstock: '83 – various, '89 – own rooted
Crop Yield: 1.96 tons/acre

Wine Analysis

Total Acidity: 7.5 g/l
Final pH: 3.42
Malolactic: 100%
Alcohol: 14.5%
Production: 677 cases

Vintage and Winemaking Detail

Early bud-break and warm spring weather led to predictions of an early harvest in 2004, but a very mild summer with cooler than normal day-time temperatures slowed the ripening and intensified the flavors. We harvested Viognier fruit showing exceptional quality in late September. 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.