



CALERA

2006

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 2006 Viognier displays excellent varietal aromatics; distinctive notes of ripe summer peaches are enhanced by the subtle scent of white flowers. Ripe fruit flavors of peach and pear are nicely counter-balanced with an intriguing spiciness and the trademark minerality of the Mt. Harlan appellation. This is a luscious wine with big structure, wonderful balance and a persistent, lingering finish.

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: 6.22 tons/acre

Wine Analysis

Total Acidity: 0.6 g/l
Final pH: 3.34
Malolactic: 100%
Alcohol: 14.8%
Production: 1,078 cases

Vintage and Winemaking Detail

Cool wet weather in the spring of 2006 led to a late start to the growing season. However, warm temperatures in July and August allowed the fruit to fully ripen just a few weeks later than normal. Viognier grapes with excellent varietal character were harvested from the Mt. Harlan Vineyard in early October. 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.