



CALERA

2012

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

Bright notes of nectarine, kiwi, citrus and jasmine waft from this alluring 2012 Mt. Harlan Viognier. Juicy peach, pear, honeysuckle, tropical fruit, key lime and deep mineral flavors marry beautifully with the taut structure and sexy, creamy texture. This wine will pair nicely with spicy, rich cuisine and bring years of tremendous enjoyment.

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: 1.11 tons/acre

Wine Analysis

Total Acidity: 6.0 g/l
Final pH: 3.31
Malolactic: 100%
Alcohol: 14.1%
Production: 386 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

2012 was an ideal season to grow great wine grapes. Spring temperatures hovered around the upper 60's to low 70's allowing abundant healthy shoots and clusters. The moderate summer temperatures allowed plenty of hangtime. The Mt. Harlan Viognier was picked over two passes on October 19th and 22nd.

The Viognier grapes were hand harvested, and then 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 ten months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.