



CALERA

2015 MT. HARLAN VIOGNIER

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.



Harvest Notes

Though the 2015 growing season resulted in the earliest harvest ever at Calera, the quality of the vintage is exceptional, with our 2015 Mt. Harlan Pinot Noirs displaying elegant textures, with beautiful depth and complexity. A dry winter was followed by an early spring, which resulted in our vines blooming early, in mid-April. With little winter rainfall, 2015 also marked our fourth year of drought. While this led to lower-than-average yields, the small crop and a consistently warm summer ensured that the grapes ripened perfectly, with extremely well-balanced acid and Brix levels. Harvest began on August 26th with the majority of our grapes arriving in the winery in pristine condition by September 15th.

Comments from the Winemaker

Aromas of jasmine, brioche and apricot waft from this enticing Viognier. On the palate, flavors of orange creamsicle and honeysuckle are underscored by fine-grained tannins, which add poise and nuance to a vibrant, acid-driven finish.

Varietal Content

100% Viognier

Harvest Information

Harvest Dates: September 22 – September 23, 2015

Average Sugar at Harvest: 24.5° Brix

Winemaking

13 months, sur lie, 100% French oak

50% neutral oak

20% stainless steel and 30% concrete tanks

Production and Technical Data

Alcohol: 13.7%

0.74 g/100 ml titratable acidity

20 days fermentation at 65°F

100% malolactic fermentation

pH: 3.20

CaleraWine.com

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