



2013 VIOGNIER CENTRAL COAST

Calera's 2013 Central Coast Viognier is made from grapes grown by the following vineyard in California's Central Coast Viticultural Area:

Gimelli Vineyard San Benito County 100%

After hand harvesting, the whole grape clusters were pressed and the juice was moved by gravity to Calera's barrel cellar.

Fermentation in barrels by native yeasts was followed by complete malolactic fermentation. The wine was aged without racking in neutral French oak barrels for seven months.

Calera 2013 Viognier (Central Coast) The nose on Josh Jensen's latest vintage is expertly restrained, suggesting honey- and lemon-laced chamomile tea. The flavors are even and nicely arced, with tart lime moving into pear flesh and finishing with butter-scorched lemon and custard. – MK



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POINTS