

Medium-light golden yellow; assertive, earthy, floral, peach cobbler aroma with hints of jasmine, lemon curd, mango, and wet stone; medium body; apple and ripe stone fruit flavors with some plushness in the mouthfeel; lingering aftertaste.

**“Highly recommended.”**

**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.

