



2014 VIOGNIER CENTRAL COAST

Calera's 2014 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 80% neutral oak barrels and 20% concrete tank was followed by complete malolactic fermentation. The wine was aged in its respective fermentation vessels for eight months.

ALC. BY VOL. 14.3% 750ML CONTAINS SULFITES

PRODUCED AND BOTTLED BY
CALERA WINE COMPANY
HOLLISTER, CALIFORNIA

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“Coming entirely from Gimelli Vineyard in San Benito County, this bottling, which is aged in neutral oak and concrete, shows squeezed Meyer lemon, Gravenstein apple, rain on slate minerality and key lime pie on the nose, which balances citrus with minerality. The palate is rather light and fresh, with cement, squeezed lime and yellow apple skin flavors.”

— Matt Kettmann

89 points