

2016 CALERA CENTRAL COAST VIOGNIER

“A beautiful expression of Viognier from California.” – Robert Parker’s Wine Advocate



Composition: 100% Viognier	Market Trends/Opportunity: Viognier category is +8% vs. PY.
Winemaker: Mike Waller	Availability: Limited
Appellation: Central Coast	SRP: \$18
Winemaking & Sourcing: Our Central Coast Viognier is sourced from the Gimelli Vineyard in San Benito County. The harvested fruit was whole cluster pressed then fermented in 80% neutral French oak barrels and 20% in concrete tank by indigenous yeasts, followed by a complete malolactic fermentation. The wine was then aged for eight months in its respective fermentation vessels.	Tasting Notes: Bright aromas of peach, jasmine, honeysuckle and lemon chiffon hint towards the medley of fun flavors in this spunky and enjoyable Viognier. Flavors of mango, mandarin, fresh green apple, honeydew melon and a faint whisper of licorice. This wine is flinty, lively and delicious.
Key Accolades: v14 91 Pts., <i>Antonio Galloni</i> . v13 91 Pts., <i>Wine Enthusiast</i> . v13 91 Pts., <i>Antonio Galloni</i> . v11 90 Pts., <i>Robert Parker</i> . v09 92 Pts., <i>Wine & Spirits</i> .	Recommended Pairings: Pad Thai, Chicken Tagine with Apricots, Chicken with Red Curry-Peanut Glaze, Thai Coconut Soup, Aged Gouda
UPC: 745067962648 SCC/Case Code: 50 745067 96264 3 TTB Approval: 16160-001-000267	Marquee Accounts: TBD
Alcohol: 14.5%	Formats Available: 750ml