



CALERA

2016

VIOGNIER DOUX *Dessert Wine*

MT. HARLAN

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.

Winemakers Notes

An alluring, heady bouquet of apricot, musky mango, ripe pineapple and spice jump from the glass. This beautiful wine is seductive and unctuous, yet lively with an edgy tension. The entry is very sweet with succulent flavors of peach, juicy pear, mandarin orange and wildflower honey; the texture is mouth coating and sensual, then finishes bright, lively and clean. Such a delightful dessert wine.

Vineyard Details

Mt. Harlan Vineyard – San Benito County

Wine Analysis

Brix at Harvest: 25 °B
Brix at Fermentation
Total Acidity: 9.0 g/l
Residual sugar: 14%
Production: 256 (half-cases)

All of our Mt Harlan vineyards are ORGANICALLY FARMED & CERTIFIED by CCOF

Vintage and Winemaking Detail

We crafted this very sweet wine in homage to the brilliant, frozen-on-the-vine Eisweins that have been produced for centuries in winter in the coldest vineyard sites of Germany, Austria and now Canada.

Unlike those rare (and super-expensive) classics, this Viognier Doux was made from the same grapes, picked on October 18, 2016, that would become our 2016 Mt. Harlan Viognier, which is completely dry (no sugar). This means our Viognier Doux is not a late harvest wine.

The grapes were pressed upon arrival at the winery, the juice was then frozen solid and set aside for several months. Slow thawing allowed us to concentrate the juice from 25° brix to 37° brix. The juice was then fermented with native yeast until it decided to stop, with a sweetness level of 14% RS (residual sugar). After racking and clarifying the wine was bottled on April 20th.