



CALERA

2016 MT. HARLAN VIOGNIER

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.



Harvest Notes

After several years of drought, 2016 brought a return to normal winter rainfall levels, which replenished the Mt. Harlan vineyards and set the pace for a slightly early, but near-ideal, growing season. A warm spring led to a relatively early budbreak, followed by warm, sunny summer. While summer provided abundant sunshine for ripening the grapes, mild nights ensured that they ripened perfectly, with excellent acid and sugar levels.

Comments from the Winemaker

Crafted using a combination of neutral French oak barrels, stainless steel and concrete egg, this complex and alluring Viognier offers vivacious aromas of acacia, jasmine, and Meyer lemon. On the palate, flavors of zesty peach and lemon meringue glide to a bright and focused finish.

Varietal Content

100% Viognier

Harvest Information

Harvest Dates: October 14 – October 18, 2016

Average Sugar at Harvest: 25.0° Brix

Winemaking

14 months, sur lie, 100% French oak

60% neutral oak

30% concrete vats

10% stainless steel

Production and Technical Data

Alcohol: 13.9%

0.65 g/100 ml titratable acidity

15 days fermentation at 65°F

100% malolactic fermentation

pH: 3.22

CaleraWine.com

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