



CALERA

2016

ALIGOTÉ

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

Asian pear, nectarine and cherimoya aromas waft from this delightful and delicate Aligoté; a beautiful, complex, calm wine, rarely found planted in California. Bright, focused, round and succulent, with flavors of white peach, lemon curd and mineral, then a creamy, lingering finish. Yummy.

Vineyard Details

Planted in 2004 & 2007
330 vines, 6 x 10 spacing
Southwest & Northern exposures
Limestone soils
Rootstock: St. George
Crop Yield: 4.7 tons/acre
Tons harvested: 1.84

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.28
Malolactic: 100%
Alcohol: 12.7%
Barrel aging: 6 months in older oak
Production: 112 cases

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

Vintage and Winemaking Detail

Our two tiny parcels came about on Mt. Harlan when we grafted 330 vines over to Aligoté in 2004 and 2007; lesser known in California, this is the "other" white varietal originally from Burgundy.

Finally we received a decent rainfall after five years of drought. The growing season was close to ideal although a littler earlier than average. The warm sunny summer led to a full lush ripeness in the Aligoté vineyards.

The grapes were hand harvested and the whole clusters pressed immediately upon arrival at the winery. The juice was racked by gravity to neutral barrels following overnight settling. Barrel fermentation with indigenous yeasts was followed by a complete malolactic fermentation. Aged without racking in neutral oak and stainless steel barrels for six months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.