



CALERA

2017 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.

In the Vineyards

A wet winter, with more than double our average annual rainfall, made for very happy vineyards in 2017. While budbreak arrived slightly later than usual, warm spring weather led to excellent fruit sets at our Mt. Harlan vineyards, with above-average yields for both Pinot Noir and our white varieties. Thanks to the abundant early season rains, and Mt. Harlan's high elevation and marine-influenced climate, our estate vineyards weathered a significant Labor Day heat event wonderfully, producing complex and elegant wines, with beautifully balanced acids and sugars.

Comments from the Winemaker

To underscore the enticing complexity of this cool-climate Viognier, it was crafted using a combination of neutral French oak barrels, stainless steel and concrete tank. Alluring aromas of honeysuckle, white peach and citrus are echoed on the palate, where they mingle with luxurious notes of lemon meringue and jasmine that glide to a bright, zesty finish.

Varietal Content

100% Viognier

Harvest Information

Appellation: Mt. Harlan

Harvest Dates: October 12 – 19

Average Sugar at Harvest: 26.0° Brix

Cooperage

Barrel Aging: 14 months

20% stainless drums, 20% concrete, 60% neutral French oak barrels

Production and Technical Data

Alcohol: 14.5%

0.59 g/100 ml titratable acidity

395 days fermentation at 60°F

100% malolactic fermentation

pH: 3.35

