



CALERA

2018 MT. HARLAN ALIGOTÉ

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. Calera was one of the first California wineries to produce Aligoté, a rare but prized variety in the United States. The variety is quite popular in Burgundy and has higher acidity than its famous Chardonnay counterpart.

VINTAGE NOTES

The quality of the 2018 growing season on Mt. Harlan was fantastic. After warm early spring weather led to an early budbreak, the temperatures cooled in late-spring, followed by sunny days with moderate temperatures throughout the summer. This provided us with long hangtimes, which resulted in exceptional ripeness, while preserving excellent natural acidity in the grapes. The one negative was that the cool early weather during bloom caused a bit of shatter and reduced yields. While the crops were small, the quality was outstanding, producing beautifully complex wines, with lovely structure, and pure, varietal flavors.

WINEMAKING NOTES

Shimmering with cool-climate acidity and alluring floral notes, the 2018 Aligoté is both sophisticated and sensual, with layers of white peach, orange blossom, lemon peel and wet river rocks. On the finish, hints of sea spray and fresh-baked brioche add nuance and depth, carrying the wine to a long, satisfying finish

WINEMAKING

APPELLATION Mt. Harlan

VARIETAL COMPOSITION 100% estate Aligoté

OAK PROFILE & AGING Aged 6 months in 100% French oak

SOILS Limestone

ALCOHOL 13.3%

PH 3.18

ACIDITY 0.66g/100ml



DUCKHORN PORTFOLIO



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