



CALERA

2018 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.

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

To accentuate its more delicate aromas, this cool-climate Viognier was fermented entirely in concrete, resulting in fragrances of apricot, summer hay, honeysuckle, Meyer lemon and Mandarin orange. The first sip is supple and viscous, and as it unfurls a current of bright acid emerges, framing the flavors and driving the wine to a tantalizing peaches and cream finish.

WINEMAKING

APPELLATION Mt. Harlan

VARIETAL COMPOSITION 100% estate Viognier

FERMENTATION & AGING 100% concrete tank fermented and aged

SOILS Limestone

ALCOHOL 14.5%

PH 3.36

ACIDITY 0.63 g/100 ml



DUCKHORN PORTFOLIO



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