



CALERA
EST. 1975

2023 MT. HARLAN VIOGNIER

Calera's Mt. Harlan vineyards are perched on the rugged slopes of the Gabilan Mountains, 25 miles east of Monterey Bay. The site was chosen for its rare limestone soils and dramatic combination of elevation, coastal influence, and precision-driven growing conditions. At an average elevation of 2,200 feet, Mt. Harlan stands among California's highest and most distinctive vineyard sites.

VINTAGE NOTES

With more than 43 inches of rain, 2023 was the wettest year on record since the planting of Mt. Harlan. Not only did the rains last into the spring, delaying budbreak, but due to moderate spring and summer temperatures, we did not achieve full verasion until early September. While the season was quite late, great weather in late September and October helped the vines to achieve excellent ripeness. Harvest was very condensed, starting on October 9th and concluding on October 26th, yielding pristine clusters and bold flavors. The resulting wines are beautifully balanced and poised while also displaying remarkable terroir-driven intensity.

WINEMAKING NOTES

Crafted from our estate-grown Viognier at 2,200 feet, this radiant wine opens with aromas of white peach and lemongrass. The palate reveals layers of apricot and lemon zest, carried by a seamless texture that carries through to a layered, full finish.

WINEMAKING

APPELLATION	Mt. Harlan
VARIETAL COMPOSITION	100% Viognier
FERMENTATION & AGING	Fermented for 18 months in 100% concrete tank & neutral French oak
MALOLACTIC FERMENTATION	100%
ALCOHOL	14.5%
PH	3.33
ACIDITY	0.6 g/100 ml



THE DUCKHORN PORTFOLIO



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