

2017 CALERA MT. HARLAN VIOGNIER

Key Accolades

v17 93 Pts., *Wine & Spirits*.

Tasting Notes

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.

SRP: \$35

Production & Technical Data

Variety: 100% Estate Viognier

UPC: 745067 02254 0

Appellation: Mt. Harlan

Fermentation & Aging: 14 months in
60% neutral French oak, 20%
concrete tank, 20% stainless steel

Soils: Limestone

pH: 3.35 TA : 5.90 g/L

Format Available: 750 mL

Alcohol: 14.1%

