



CALERA

2000

CHARDONNAY

CENTRAL COAST

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area

Winemakers Notes

This wine has a lovely nose with fresh tropical fruit aromas and hints of lemon and pineapple. The aromas are coupled with a fully ripe, complex set of flavors on the palate, and some pleasant yet restrained toasted oak notes on the finish.

Vineyard Sources

San Ysidro Vineyard – Santa Clara County
Besson Vineyard – Santa Clara County
Cienega Valley Vineyard – San Benito County
Gimelli Vineyard – San Benito County
Sleepy Hollow Vineyard- Monterey County
Lonoak Vineyard – Monterey County
Talley Vineyard – San Luis Obispo County
Laetitia Vineyard – San Luis Obispo County

Wine Analysis

Total Acidity: 6.0 g/l
Final pH: 3.56
Residual sugar: 0.01%
Malolactic: 100%
Alcohol: 14.1%

Vintage and Winemaking Detail

A mild spring resulted in abundant fruit set throughout California in 2000. Warm summer days and cool nights during the growing season gave us optimum conditions, and with ideal fall weather we were able to leave the grapes on the vine until they reached perfect ripeness in late September and October. The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to barrels following overnight settling. Barrel fermentation with indigenous yeast was followed by a complete malolactic. Aged without racking in mostly Francois Freres barrels, 15% new, for nine months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.