



CALERA

2000

EL NIÑO CHARDONNAY

CALIFORNIA

Calera's El Niño wines are made from grapes grown by selected vineyards within California's Central Coast Region.

Winemakers Notes

The 2000 El Niño Chardonnay has fresh crisp aromas with hints of citrus fruit, mango and toasted nuts. The rich soft creamy texture is accented with delicious tropical fruit flavors and a lasting finish.

Vineyard Sources

Cienega Valley Vineyard – San Benito County
Gimelli Vineyard – San Benito County
Lonoak Vineyard – Monterey County

Wine Analysis

Total Acidity: 5.7 g/l
Final pH: 3.6
Residual sugar: 0.12%
Malolactic: 100%
Alcohol: 13.9%

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, 10% new, for nine months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.