



CALERA

2000

CHARDONNAY

MT. HARLAN

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.

Winemakers Notes

The unique personality of Calera's Mt. Harlan Chardonnay vineyard is clearly expressed in the delicious 2000 vintage. Wonderful aromas and flavors of pear and melon wrap around a core minerality, attributable to Mt. Harlan's limestone soils. Rich and silky on the palate with excellent balance and a lingering finish, this is an exceptionally memorable wine.

Vineyard Details

Planted in 1984
6.1 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.2 ton/acre

Wine Analysis

Brix at Harvest: 24.1 °B(avg.)
Total Acidity: 5.1 g/l
Final pH: 3.49
Malolactic: 100%
Alcohol: 14.5%
Cases Produced: 525

Vintage and Winemaking Detail

The 2000 growing season was ideal: A cool early spring was followed with warmer weather in April and May. Warm sunny days with cool foggy nights throughout the summer resulted in a wonderful concentration of varietal flavor in the grapes. The grapes were hand harvested at peak ripeness and immediately whole cluster pressed upon arrival at the winery. The juice was racked by gravity to barrels following an overnight settling. Barrel fermentation with indigenous yeast was followed by a complete malolactic. Aged without racking in mostly Francois Freres barrels, 30% new, for eight months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.