



CALERA

2001

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

The 2001 Central Coast Chardonnay is a beautiful wine loaded with flavor and bright fruit. Melon, apple and citrus notes overlay a core of classic Chardonnay character. This wine has a wonderful smooth, creamy texture and a lively finish.

Vineyard Sources

San Ysidro Vineyard – Santa Clara County
Besson Vineyard – Santa Clara County
Mt. Harlan Vineyard – San Benito 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

Wine Analysis

Total Acidity: 5.9 g/l
Final pH: 3.68
Residual sugar: 0.05%
Malolactic: 100%
Alcohol: 14.3%

Vintage and Winemaking Detail

Lovely mild spring weather and a fairly warm summer in 2001 gave us grapes with volumes of varietal fruit character and sweetness. The grapes for the Central Coast Chardonnay were hand harvested starting early September in the northernmost reaches of the Central Coast and ending mid-October in the southern areas. The grapes were 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 eight and a half months, the vineyard lots were combined prior to bottling and the wine was bottled with only a very light filtration.