



CALERA

2001

EL NIÑO CHARDONNAY

CALIFORNIA

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

Winemakers Notes

The 2001 El Niño Chardonnay is very aromatic, its lovely Chardonnay character is accented with scents of ripe citrus fruit and fresh pineapple. The wine's smooth creamy texture and well rounded mid-palate are balanced with a pleasing crispness and a touch of oak on the finish.

Vineyard Sources

San Ysidro Vineyard – Santa Clara County
Carmello Vineyard – Monterey County
Sleepy Hollow Vineyard- Monterey County
Laetitia Vineyard – San Luis Obispo County

Wine Analysis

Brix at Harvest: 23.6 °B(avg.)
Total Acidity: 5.9 g/l
Final pH: 3.61
Malolactic: 100%
Alcohol: 14.3%
Cases Produced 1,259

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