



# CALERA

2002

## 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 2002 Central Coast Chardonnay is a smooth, rich and beautiful wine with enticing flavors of apple, pear, summer melons and hints of vanilla and peach. This wine has a soft, silky texture with undertones of toasty oak and a full, creamy satisfying finish.

#### Vineyard Sources

Lonoak Vineyard – Monterey County  
San Ysidro Vineyard – Santa Clara County  
Cienega Valley Vineyard – San Benito County  
Besson Vineyard – Santa Clara County  
Gimelli Vineyard – San Benito County

#### Wine Analysis

Total Acidity: 5.8 g/l  
Final pH: 3.51  
Malolactic: 100%  
Alcohol: 14.3%  
Production: 6874 cases

### Vintage and Winemaking Detail

The 2002 growing season started with early bud-break. Mild days and cool nights throughout the summer prolonged the hang time, giving us exceptional fruit quality and a very late fall harvest that went into November. After hand harvesting, the whole grape clusters were pressed and the juice was moved by gravity to Calera's barrel cellar. Fermentation by native yeast was followed by complete malolactic fermentation. The wine was aged without racking in mostly François Freres oak barrels, 12% new, for ten months. The separate vineyard lots were combined prior to bottling.