



CALERA

2002

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 2002 El Niño Chardonnay has a lively Chardonnay aroma with scents of sweet white peach, Asian pear and ripe citrus fruit. On the palate this wine displays 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: 7.9 g/l
Final pH: 3.46
Malolactic: 100%
Alcohol: 14.2%
Total Production: 372 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. 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.