



CALERA

2003

CHARDONNAY

CENTRAL COAST

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

Winemaker's Notes

The aromas of the 2003 Central Coast Chardonnay invoke thoughts of California sunshine and just-picked summer fruit. The wine's fragrant chardonnay bouquet is lifted with the essence of golden apples, sweet white peaches and ripe pears. On the palate the wine is bright and vibrant with a creamy unctuous texture and a touch of toasty oak.

Vineyard Sources

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

Wine Analysis

Total Acidity: 7.1 g/l
Final pH: 3.54
Malolactic: 100%
Alcohol: 13.4%
Production: 2861 cases

Vintage and Winemaking Detail

The 2003 growing season was textbook perfect. Warm temperatures in early spring gave way to mild days and cool nights throughout the summer. 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.