



CALERA

2004

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

This 2004 Central Coast Chardonnay is extremely lively, rich and flavorful. Bright aromas of apples, pears and a hint of oak lead into a lush, creamy, round wine with notes of peaches, vanilla and a touch of lemon zest, with a delightfully crisp finish.

Vineyard Sources

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

Wine Analysis

Total Acidity: 7.1 g/l
Final pH: 3.54
Malolactic: 100%
Alcohol: 14.5%
Production: 3807 cases

Vintage and Winemaking Detail

Early bud-break and warm spring weather in the Central Coast region led to predictions of an early harvest in 2004, but a very mild summer with cooler than normal day-time temperatures slowed the fruit ripening and intensified the flavors. 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, 10% new, for nine months. The separate vineyard lots were combined prior to bottling.