



CALERA

2004

CHARDONNAY

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 25 miles east of the Monterey Bay. The site was chosen for its limestone soils and ideal climate. At an average elevation of 2,200 feet it is among the highest and coolest vineyard sites in California.

Winemakers Notes

The 2004 Mt. Harlan Chardonnay has a bit of everything, alluring aromas of apples, mandarin essence and vanilla, along with a very creamy unctuous texture. It shows great balance, with well-integrated acid, just a touch of restrained oak and an abundance of the minerality typical of Mt. Harlan's limestone soils.

Vineyard Details

Planted in 1984
6.1 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.8 tons/acre

Wine Analysis

Brix at Harvest: 25.5 °B
Total Acidity: 6.6 g/l
Final pH: 3.56
Malolactic: 100%
Alcohol: 14.5 %
Cases Produced: 555

Vintage and Winemaking Detail

Early bud-break and warm spring weather led to predictions of an early harvest in 2004, but a very mild summer with cooler than normal day-time temperatures slowed the ripening and intensified the flavors. We harvested Mt. Harlan Chardonnay fruit of excellent quality throughout September and early October. The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to French oak barrels following overnight settling. Barrel fermentation with indigenous yeast was followed by a complete malolactic fermentation. Aged without racking in mostly François Freres barrels, 30% new, for seven months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.