



CALERA

2005

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 2005 Central Coast Chardonnay displays a vibrant bouquet with bright ripe tropical fruit and lemon zest notes, accented with floral aromas of sweet white fruit blossoms. On the palate the wine is fruity and lively; its creamy texture is balanced with bright acidity and a touch of toasty oak.

Vineyard Sources

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

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.44
Malolactic: 100%
Alcohol: 14.8%
Production: 7328 cases

Vintage and Winemaking Detail

Plentiful rainfall in the spring served to keep the soil moist and the vines growing late into the summer of 2005. Chardonnay grapes with excellent varietal character were harvested from the Central Coast vineyards throughout the month of October.

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.