



CALERA

2005

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 2005 Mt. Harlan Chardonnay displays the classic style of this vineyard – wonderful, graceful aromas of citrus, pear, vanilla and limestone that give an indication of both the complexity and elegance of this wine. The flavors reveal themselves in subtle layers, with bright citrus fruit notes giving way to a rich, creamy, round texture that wraps around the core of minerality, fine tannin and restrained oak. The flavors just last and last!

Vineyard Details

Planted in 1984 and 1998
10.4 acres, 6 x 10 and 4.5 x 8 spacing
South / Southwest exposure, gentle slope
Limestone soils
Clone: Calera Selection
Crop Yield: 2.37 tons/acre

Wine Analysis

Total Acidity: 5.6 g/l
Final pH: 3.44
Malolactic: 100%
Alcohol: 14.5 %
Cases Produced: 442

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. 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. 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.