



CALERA

2006

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

Beautiful, ethereal aromas of pear, apple and mineral, accented by slight hints of floral and vanilla give us indication of both the complexity and elegance of this wine. The texture is creamy, silky and rich, yet balanced by high notes of acidity. Layers of cherimoya fruit with alluring flinty undertones persist through a long and lingering finish. This 2006 Mt. Harlan Chardonnay is sure to charm even the most distinguishing palate.

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: 4.57 tons/acre

Wine Analysis

Total Acidity: 0.47 g/l
Final pH: 3.59
Malolactic: 100%
Alcohol: 14.9 %
Cases Produced: 2463

Vintage and Winemaking Detail

Cool wet weather in the spring of 2006 led to a late start to the growing season. However, warm temperatures in July and August allowed the fruit to fully ripen just a few weeks later than normal. Chardonnay grapes with excellent flavors were harvested from Mt. Harlan from mid-October through early November. 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.