



CALERA

2007

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 2007 Central Coast Chardonnay offers generous aromas of ripe pineapple, honeysuckle, apple and succulent lime zest. At first, the taste is reminiscent of vanilla custard and lemon chiffon, at the same time possessing a soft, fun citrus zing. It continues on with a bit of brioche, a touch of toasty oak and a full, round texture, then finishes with a silky, delicious finish.

Vineyard Sources

Los Alamos Vineyard – Santa Barbara County
San Felipe Vineyard – Santa Barbara County
Scheid Vineyard – Monterey County
Lone Oak Vineyard – Monterey County
Kellner Vineyard – Santa Clara County
Besson Vineyard – Santa Clara County
SMD Vineyard – Monterey County

Wine Analysis

Total Acidity: 5.8 g/l
Final pH: 3.57
Malolactic: 100%
Alcohol: 14.4%

Vintage and Winemaking Detail

Very cool summer temperatures and less fog around the coast kept moisture levels down. This brought us ideal conditions for hanging the grapes on the vine for more concentrated flavors. Chardonnay grapes with excellent varietal character were harvested from the Central Coast vineyards from late September through the entire 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 in barrels by native yeast was followed by complete malolactic fermentation. The wine was aged without racking in mostly François Freres oak barrels, 10% new, for ten months. The separate vineyard lots were combined prior to bottling.