



# CALERA

2007

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

This 2007 Mt Harlan Chardonnay is so alluring, bright and cheerful! Aromas of pineapple guava, apricot, white pepper, nutmeg and honeysuckle lead you into a splendid litany of flavors: peach nectar, lychee, musky mango, passion fruit, faint vanilla bean and hints of French oak. The texture is plush, creamy and round with the signature accent of Mt. Harlan minerality.

### 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: 0.9 tons/acre

### Wine Analysis

Total Acidity: 4.7 g/l  
Final pH: 3.61  
Malolactic: 100%  
Alcohol: 15.1 %  
Cases Produced: 663

## Vintage and Winemaking Detail

Very cool temperatures throughout the summer made for a long growing season in 2007. This gave the Mt. Harlan Chardonnay the time to ripen, giving it its full expressive qualities. 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.

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