



CALERA

2008

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 2008 Calera Central Coast Chardonnay begins with a soft hyacinth and pear blossom bouquet. On the palate we find tangerine zest and applesauce flavors with a hint of star anise and notes of sweet oak. A pleasant steely accent compliments the creamy texture and continues with a wonderful brightness and long silky finish.

Vineyard Sources

Scheid Vineyard – Monterey County
San Ysidro Vineyard – Santa Clara County
Kellner Vineyard – Santa Clara County
RFP Vineyard – San Benito County
Lone Oak Vineyard – Monterey County
Zabala Vineyard – Monterey County
Sleepy Hollow Vineyard – Monterey County
Pedregal Vineyard – San Benito County
DeRose Vineyard – San Benito County

Wine Analysis

Total Acidity: 5.7 g/l
Final pH: 3.53
Malolactic: 100%
Alcohol: 14.4%

Vintage and Winemaking Detail

Due to drought conditions and spring frosts yields in 2008 were slightly lighter than usual. Moderate summer temperatures made for a balance in ripening time which allowed the central coast chardonnay vineyards to mature beautifully.

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.