



CALERA

2008

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

A soft, aromatic, floral, spicy bouquet introduce our 2008 Mt Harlan Chardonnay. Flavors of lemon chiffon, Bosc pear, banana cream and honeysuckle surround a very creamy, minerally, flinty & slightly smoky core, and finish with a round, silky palate with surprisingly bright acidity that lingers on quite nicely.

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: 0.7 tons/acre

Wine Analysis

Total Acidity: 5.3 g/l
Final pH: 3.51
Malolactic: 100%
Alcohol: 14.7 %
Cases Produced: 502

Vintage and Winemaking Detail

Several harsh frosts in mid-spring of 2008 hindered much of our fruit growth. Very low yields and moderate summertime temperatures gave us fruit of very high quality. The Chardonnay was picked in late September through the middle of 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.