



CALERA

2011

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 2011 Central Coast Chardonnay has a lot of personality; a rich bouquet of peach pie and kumquats, a full mouthful of flavor with ripe stone fruit, bright Bartlett pear and crème fraîche. The texture is soft, round, smooth and succulent with hints of sweet oak, and a nice, long, beckoning finish.

Vineyard Details

Zabala Vineyard – Monterey County
Lone Oak Vineyard – Monterey County
Laetitia Vineyard – San Luis Obispo County
Vigne Monte Nero Vineyard – Monterey County
Pedregal Vineyard – San Benito County
Cienega Valley Vineyard – San Benito County
Besson Vineyard – Santa Clara County

Wine Analysis

Total Acidity: 6.1 g/l
Final pH: 3.46
Malolactic: 100%
Time in barrel: 10 months, 10% new
Alcohol: 14.6%

Vintage and Winemaking Detail

We had another cool year in 2011. The early spring was wet and cold delaying bud break by a few weeks. With colder summer temperatures averaging in the low 70's we were forced to hang the fruit a month later than usual, but to our surprise the waiting brought us rich and acidic wines without the high brix. The seven vineyards were picked from September 27th - October 26th.

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.