



# CALERA

2012

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

Ripe peach, Asian pear and mango custard; luscious papaya and kaffir lime are all beautifully married together in the alluring and delightful bouquet of this 2012 Central Coast Chardonnay. Vibrant flavors of Gala apple, lemon chiffon, sweet oak and a hint of sandal wood round out the mouthwatering bright acid and smooth texture. This wine is amazingly flavorful and beautifully balanced; delicious and lingering...

### Vineyard Details

Pedregal Vineyard – San Benito County  
Zabala Vineyard – Monterey County  
Bien Nacido Vineyard – Santa Barbara County  
Sierra Madre Vineyard – Santa Barbara County  
Lone Oak Vineyard – Monterey County  
Rincon Vineyard – San Luis Obispo County  
Pinnacle Vineyard – San Benito County  
Coast View Vineyard- Monterey County  
Besson Vineyard- Santa Clara County  
DeRose Vineyard-San Benito County

### Wine Analysis

Total Acidity: 6.4 g/l  
Final pH: 3.39  
Malolactic: 100%  
Time in barrel: 10 months, 10% new  
Alcohol: 14.3%

## Vintage and Winemaking Detail

In 2012 Central California saw bigger crop loads, but ideal weather conditions for outstanding quality fruit. Spring temperatures hovered around the upper 60's to low 70's allowing abundant healthy shoots and clusters. Moderate summer temperatures allowed ample hang time to ripen the Central Coast Chardonnay.

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 Frères oak barrels, 10% new, for ten months. The separate vineyard lots were combined prior to bottling.