



CALERA

2013

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

Beautiful ripe peach, star fruit and pink rose notes waft from this smooth and flavorful 2013 Central Coast Chardonnay. Flavors of tropical fruits, honey crisp apple, nectarine, honeydew melon and hints of sweet oak accent the soft, velvety texture and continue through a delicious, lingering round, bright finish.

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: 6.5 g/l
Final pH: 3.42
Malolactic: 100%
Time in barrel: 10 months, 10% new
Alcohol: 14.3%

Vintage and Winemaking Detail

Warm spring time temperatures brought on an early bud-break throughout most of California. For the second year in a row California saw abundant yields in most vineyards. The warm sunny days of summer made for an ideal ripeness in our 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.