



CALERA

2013

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

Alluring aromas of Anjou pear, rainwater and lime custard waft from this fascinating 2013 Chardonnay from our Mt. Harlan vineyards. Limestone soils bring forth notes of oyster shell and white pepper; beautifully accenting nuances of star fruit, pineapple, golden delicious apple and a hint of fresh cream butter. The mouthfeel is silky but with tension; quince and honeydew rind add structure and depth. This wine is bright, deep and rich yet restrained, and will age beautifully for many years to come.

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: 1.16 tons/acre

Wine Analysis

Total Acidity: 6.0 g/l
Final pH: 3.40
Malolactic: 100%
Alcohol: 14.3%
Barrel aging: Ten months, 30% new
Cases produced: 792 cases

Vintage and Winemaking Detail

Warm spring time temperatures brought on an early bud-break throughout most of California, but due to the second year of a drought we saw lower yields. The Mt. Harlan Chardonnay was picked on five separate dates from September 18th-October 1st.

The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to neutral barrels following overnight settling. Barrel fermentation with indigenous yeasts was followed by a complete malolactic. Aged without racking in neutral oak and stainless steel barrels for six months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.