



# CALERA

2014

## 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 beautiful 2014 Chardonnay possesses delightful notes of hibiscus, pineapple and citrus. Flavors are so wonderfully integrated and balanced; Fuji apple, lemon chiffon and a soft, round, sensuous mouthfeel with a nice bright sweet-tart personality. A delicious wine all around.

#### Vineyard Details

Sierra Madre Vineyard – Santa Barbara County  
Lone Oak Vineyard – Monterey County  
Pedregal Vineyard – San Benito County  
Zabala Vineyard – Monterey County  
Bien Nacido Vineyard – Santa Barbara County  
Talley Vineyard – San Luis Obispo County  
Besson Vineyard- Santa Clara County

#### Wine Analysis

Total Acidity: 7.0 g/l  
Final pH: 3.29  
Malolactic: 100%  
Time in barrel: 10 months, 10% new  
Alcohol: 14.4%

### Vintage and Winemaking Detail

Coming off of the third year of drought, the Central Coast wine region was expecting to see lower yields with struggling vines. Much to our surprise the vines responded well to the sunny winter and spring days, and were very productive. Although it was a very dry year we saw brilliant sunshine through the growing season with early harvest dates. The 2014 vintage turned out to be great, with good yields and intense flavors.

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 yeasts was followed by complete malolactic fermentation. The wine was aged without racking in French oak barrels, 10% new, for ten months. The separate vineyard lots were combined prior to bottling.