



CALERA

2014

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

A succulent bouquet of Asian pear, papaya and hazelnuts together with gala apple and citrus notes of tangerine and lime zest is quite enchanting. The palate is smooth and silky, yet taut with bright flavors of kiwi, honeysuckle, Crenshaw melon and fascinating notes of salinity and flint. This wine is beautifully balanced and lingers on the finish with soft notes of sweet cream butter and lemon curd, and will age gracefully for a long time.

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: 0.54 tons/acre

Wine Analysis

Total Acidity: 7.1 g/l
Final pH: 3.26
Malolactic: 100%
Alcohol: 14.3%
Barrel aging: Ten months, 30% new
Cases produced: 386 cases

Vintage and Winemaking Detail

Little rainfall in 2014 led us into our third year of drought. Warm spring temperatures and brilliant sunshine through the summer made for a fantastic growing season, but yields were severely affected by the lack of rainwater. We picked the Mt. Harlan Chardonnay on three occasions from 9/15-9/22.

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.