



CALERA

2002

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

The 2002 Mt. Harlan Chardonnay is a smooth, rich and beautiful wine with aromas of apple and summer melon. Fresh flavors of Bartlett pear, citrus zest and hints of vanilla fill the palate. This wine has a soft, silky texture with undertones of toasty oak and a full, creamy finish that displays the signature Mt. Harlan limestone minerality.

Vineyard Details

Planted in 1984
6.1 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 1.6 ton/acre

Wine Analysis

Brix at Harvest: 24.2 °B (avg.)
Total Acidity: 5.2 g/l
Final pH: 3.62
Malolactic: 100%
Alcohol: 14.5 %
Cases Produced: 889

Vintage and Winemaking Detail

The 2002 growing season started with early budbreak. Mild days and cool nights throughout the summer prolonged the hang time, giving us exceptional fruit quality and a very late fall harvest that went through the first week of November. 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 yeast was followed by a complete malolactic. Aged without racking in mostly François Freres barrels, 30% new, for eight months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.