



# CALERA

2003

## 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 2003 Mt. Harlan Chardonnay possesses a beautiful bouquet of apple blossom, pear and honeydew melon. A full, creamy texture fills the palate while wowing the taster with restrained yet rich flavors of cherimoya, vanilla and lemon zest, and accented by Mt. Harlan's signature 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: 1.7 tons/acre

#### Wine Analysis

Brix at Harvest: 25.2 °B  
Total Acidity: 6.3 g/l  
Final pH: 3.54  
Malolactic: 100%  
Alcohol: 14.9 %  
Cases Produced: 180

### Vintage and Winemaking Detail

The 2003 growing season was text-book perfect. Warm temperatures in early spring gave way to mild days and cool nights throughout the summer. We harvested Mt. Harlan Chardonnay fruit of excellent quality throughout the month of October. The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to French oak 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 seven months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.