



CALERA

2006

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

The 2006 Central Coast Chardonnay is wonderfully vibrant. Bright, fresh varietal aromas are accented with notes of citrus, pineapple and exotic tropical fruits. On the palate, excellent structure and balance promote the wine's alluring combination of ripe fruit flavors, accented with floral notes and a nice touch of oak.

Vineyard Sources

San Felipe Vineyard – Santa Clara County
Los Alamos Vineyard – Santa Barbara County
Scheid Vineyard – Monterey County
Wente Vineyard – Alameda County
Lone Oak Vineyard – Monterey County
Besson Vineyard – Santa Clara County
Mt. Harlan Vineyard – San Benito County

Wine Analysis

Total Acidity: 5.6 g/l
Final pH: 3.61
Malolactic: 100%
Alcohol: 14.5%

Vintage and Winemaking Detail

Cool wet weather in the spring of 2006 led to a late start to the growing season. However, warm temperatures in July and August allowed the fruit to fully ripen just a few weeks later than normal. Chardonnay grapes with excellent varietal character were harvested from the Central Coast vineyards from late September through the entire month of October. After hand harvesting, the whole grape clusters were pressed and the juice was moved by gravity to Calera's barrel cellar. Fermentation by native yeast was followed by complete malolactic fermentation. The wine was aged without racking in mostly François Freres oak barrels, 10% new, for nine months. The separate vineyard lots were combined prior to bottling.