



CALERA

2009

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 2009 Central Coast Chardonnay starts with a lively, honeysuckle blossom and peach bouquet, accented by bright pippin apple and pear. On the palate, this wine is rich, smooth, flavorful and mouth filling while retaining a dancing lightness. Soft hints of spicy oak, ripe apricot and Meyer lemon zest add personality to the long lingering finish. It is simply delicious.

Vineyard Sources Analysis

Scheid Vineyard – Monterey County
Lone Oak Vineyard – Monterey County
San Felipe Vineyard – Santa Clara County
Kellner Vineyard – Santa Clara County
Besson Vineyard – Santa Clara County

Wine

Total Acidity: 6.6 g/l
Final pH: 3.45
Malolactic: 100%
Time in barrel: 10 months
Alcohol: 13.9%

Vintage and Winemaking Detail

Although we had slightly below average rainfall in 2009 it was the third year of a drought throughout Central California. With moderate temperatures in the early season the harvest was a couple weeks later than usual. In mid-September there was a one week heat spike which seemed to ripen the fruit at the same time. We picked all the Central Coast Chardonnay within a two week window just missing the big rainfall in mid-October. 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 yeast was followed by complete malolactic fermentation. The wine was aged without racking in mostly François Freres oak barrels, 10% new, for ten months. The separate vineyard lots were combined prior to bottling.