



CALERA

2010

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

Inviting expansive aromas of honey, ripe nectarine and blossoms explode into a party of flavors; Fuji apple and Bosc pear wrap around a flinty framework, with peach, cantaloupe and vanilla infused with a brush of sweet oak. A full, flavorful and lively crisp finish rounds out this crowd-pleasing Chardonnay.

Vineyard Sources

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 Analysis

Total Acidity: 5.6 g/l
Final pH: 3.55
Malolactic: 100%
Time in barrel: 10 months
Alcohol: 14.4%

Vintage and Winemaking Detail

Spring time temperatures brought on an average bud break, but an unusual cool summer made for a very long growing season. Our first pick of Central Coast Chardonnay was about three weeks later than average beginning on the last day of September. We continued to bring in Chardonnay until the end of 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.