



CALERA

2012

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

Ripe peach, Asian pear and mango custard; luscious papaya and kaffir lime are all beautifully married together in the alluring and delightful bouquet of this 2012 Central Coast Chardonnay. Vibrant flavors of Gala apple, lemon chiffon, sweet oak and a hint of sandal wood round out the mouthwatering bright acid and smooth texture. This wine is amazingly flavorful and beautifully balanced; delicious and lingering...

Vineyard Details

Pedregal Vineyard – San Benito County
Zabala Vineyard – Monterey County
Bien Nacido Vineyard – Santa Barbara County
Sierra Madre Vineyard – Santa Barbara County
Lone Oak Vineyard – Monterey County
Rincon Vineyard – San Luis Obispo County
Pinnacle Vineyard – San Benito County
Coast View Vineyard- Monterey County
Besson Vineyard- Santa Clara County
DeRose Vineyard-San Benito County

Wine Analysis

Total Acidity: 6.4 g/l
Final pH: 3.39
Malolactic: 100%
Time in barrel: 10 months, 10% new
Alcohol: 14.3%

Vintage and Winemaking Detail

In 2012 Central California saw bigger crop loads, but ideal weather conditions for outstanding quality fruit. Spring temperatures hovered around the upper 60's to low 70's allowing abundant healthy shoots and clusters. Moderate summer temperatures allowed ample hang time to ripen the Central Coast Chardonnay.

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 Frères oak barrels, 10% new, for ten months. The separate vineyard lots were combined prior to bottling.