



CALERA

2016 CENTRAL COAST CHARDONNAY

Calera's Central Coast wines are made from grapes grown by selected vineyards in California's Central Coast Viticultural Area.

Harvest Notes

After five years of drought, we welcomed a return to normal winter rainfall in 2016. These early season rains replenished the vineyards to begin a near-ideal growing season. After a warm spring led to an early budbreak, summer seemed to arrive quickly on the Central Coast. While, we had abundant warmth in July and August, cool evenings allowed the grapes to mature perfectly, and harvest commenced in mid-August. While the grapes were small and dense, good-sized clusters delivered yields close to our annual averages. As a result, our 2016 Pinot Noirs are beautifully balanced, yet intense, while our Chardonnays are bright, crisp and flavorful.

Comments from the Winemaker

Vibrant and inviting, this wine captures the essence of Chardonnay grown on the cool, windswept Central Coast. Aromas of jasmine, vanilla bean and passion fruit rise from the glass revealing this wine's youthful charm. On the beautifully fruit-driven palate, layers of green apple, grapefruit and pineapple are framed by subtle oak and a refreshing acidity that carry the flavors to a bright, focused finish.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: August 20 – October 6, 2016

Average Sugar at Harvest: 24.5° Brix

Winemaking

10 months, 100% French oak

10% new, 90 neutral

Production and Technical Data

Alcohol: 14.4%

0.67 g/100 ml titratable acidity

20 days fermentation at 60°F

100% malolactic fermentation

pH: 3.42



CaleraWine.com

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