



# CALERA

2006

## *LE PETIT CHARDONNAY*

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 25 miles east of the Monterey Bay. The site was chosen for its limestone soils and ideal climate. At an average elevation of 2,200 feet it is among the highest and coolest vineyard sites in California.

### *Winemakers Notes*

We made this wine from a second, younger block of Chardonnay vines, planted in 1998 on steep west-facing slopes situated close to the old, original limestone quarry. The wine made from this young vineyard expresses a delightful brightness and supple fruit characters of apple and pear. It exhibits the classic creamy texture and the wonderful mineral character for which our Mt. Harlan Chardonnays have become known.

#### *Vineyard Details*

Planted in 1998  
4.3 acres, 4.5 x 8 spacing  
Southwest exposure  
Limestone soils  
Clone: Calera Selection  
Rootstock: 5C, 110R, 1103 Paulsen  
Crop Yield: 4.5 tons/acre

#### *Wine Analysis*

Total Acidity: 4.8 g/l  
Final pH: 3.56  
Malolactic: 100%  
Alcohol: 14.0 %  
Cases Produced: 502

### *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 flavors were harvested from Mt. Harlan from mid-October through early November. The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to french oak barrels following overnight settling. Barrel fermentation with indigenous yeast was followed by a complete malolactic. Aged without racking in mostly François Freres barrels, 30% new, for six months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.