



CALERA

2010

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

This beautiful Chardonnay is just a baby with a long, full life ahead, yet is captivating now with its bouquet of pippin apple, Meyer lemon, mandarin and vanilla cream. It glides across your palate with sensual softness, lively tartness and firm structure all at once. The spice and minerality underscore a hint of light caramel and white peach custard, then trail off slowly and gracefully.

Vineyard Details

Analysis

Planted in 1984 and 1998
10.4 acres, 6 x 10 and 4.5 x 8 spacing
South / Southwest exposure, gentle slope
Limestone soils
Clone: Calera Selection
Crop Yield: 2.48 tons/acre

Wine

Total Acidity: 6.1 g/l
Final pH: 3.42
Malolactic: 100%
Alcohol: 14.4%
Cases Produced: 1,612

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

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. The Mt. Harlan Chardonnay was picked as six separate lots very late in the season starting on Oct. 22 and ending on Nov. 9th.

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 ten months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.