



CALERA

2011

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

Honeycomb and citrus zest, sandalwood, wild rose and jasmine; such a beautiful bouquet emanate from this 2011 Mt Harlan Chardonnay. Flavors of soft French oak, limestone minerality and sweet cigar accent Pippin apple, pear and crème brûlée. Smooth and silky on the palate and lush like vanilla caramel. This wine is tight in its youth, hinting to a long life ahead.

Vineyard Details

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: 1.40 tons/acre

Wine Analysis

Total Acidity: 5.4 g/l
Final pH: 3.47
Malolactic: 100%
Alcohol: 14.9%
Barrel aging: Ten months, 30% new
Cases produced: 888 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

Vintage and Winemaking Detail

We had another cool year in 2011. The early spring was wet and cold delaying bud break by a few weeks. With colder summer temperatures averaging in the low 70's we were forced to hang the fruit a month later than usual, but to our surprise the waiting brought us rich and acidic wines without the high brix. The Mt. Harlan Chardonnay was picked in six different passes starting on October 17th and ending on November 7th.

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.