



# CALERA

2012

## 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

Bright honeysuckle, sandalwood, honeydew melon and Asian pear are typical aromas for this classic Chardonnay from our high elevation, limestone laden Mt Harlan vineyard inland from the chilly Monterey Bay. Restrained flavors of apricots, Meyer lemon chiffon, vanilla crème caramel, bosc pear and a tiny hint of wild fennel wrap around the soft, round elegant core with a whisper of sweet French oak and butterscotch. This wine is just a baby and will develop amazing complexity for years to come.

#### 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: 1.33 tons/acre

#### Wine Analysis

Total Acidity: 5.8 g/l  
Final pH: 3.37  
Malolactic: 100%  
Alcohol: 14.7%  
Barrel aging: Ten months, 30% new  
Cases produced: 834 cases

All of our Mt Harlan vineyards are farmed ORGANICALLY & CERTIFIED

### Vintage and Winemaking Detail

2012 was an ideal season to grow great wine grapes. Spring temperatures hovered around the upper 60's to low 70's allowing abundant healthy shoots and clusters. The moderate summer temperatures allowed plenty of hangtime. We harvested the Chardonnay on October 22nd.

The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to neutral barrels following overnight settling. Barrel fermentation with indigenous yeasts was followed by a complete malolactic. Aged without racking in neutral oak and stainless steel barrels for six months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.