



CALERA

2017 Mt. Harlan Chardonnay

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.

In the Vineyards

A wet winter, with more than double our average annual rainfall, made for very happy vineyards in 2017. While budbreak arrived slightly later than usual, warm spring weather led to excellent fruit sets at our Mt. Harlan vineyards, with above-average yields for both Pinot Noir and our white varieties. Thanks to the abundant early season rains, and Mt. Harlan's high elevation and marine-influenced climate, our estate vineyards weathered a significant Labor Day heat event wonderfully, producing complex and elegant wines, with beautifully balanced acids and sugars.

Comments from the Winemaker

Grown high on the limestone-rich soils of Mt. Harlan, this is a sleek and sophisticated expression of cool-climate Chardonnay, with alluring aromas of guava, Mandarin orange, fennel and hints of cedar. On the palate, the wine's lovely weight and lush texture is balanced by a bright natural acidity that adds purity and precision to the generous white peach and passionfruit flavors.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: October 12 – October 19

Average Sugar at Harvest: 24.5° Brix

Cooperage

100% French oak

Barrel Aging: 15 months

30% new, 15% second vintage, 55% neutral

100% malolactic fermentation

Production and Technical Data

Alcohol: 14.5%

0.66 g/100 ml titratable acidity

25 days fermentation at 60°F

pH: 3.29

