



CALERA

1997

CHARDONNAY

MT. HARLAN

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 20 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

The aromas of the 1997 Mt. Harlan Chardonnay exhibit notes of honeysuckle, citrus and butter. The flavors are concentrated yet elegant, and abundantly show this vineyard's typical mineral undertones. It's one of the rare American chardonnays that requires time to develop its complexities, and then improves for further years in the bottle.

Vineyard Details

Planted in 1984
6.1 acres, 6 x 10 spacing
South exposure, gentle slope
Limestone soils
Clone: Calera Selection
Rootstock: Own rooted
Crop Yield: 4.3 ton/acre

Wine Analysis

Total Acidity: 5.8 g/l
Final pH: 3.4
Residual sugar: 0.05%
Malolactic: 100%
Alcohol: 13.9%

Vintage and Winemaking Detail

A mild spring resulted in abundant fruit set on Mt. Harlan in 1997. Warm summer days and cool nights during the growing season gave optimum conditions for flavor development, and with terrific fall weather we were able to leave the grapes on the vine until they reached perfect ripeness in early October. The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to barrels following overnight settling. Barrel fermentation with indigenous yeast was followed by a complete malolactic. Aged without racking in mostly Francois Freres barrels, 25% new, for seven months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.