



# CALERA

1999

## 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 1999 Mt. Harlan Chardonnay is pure and intense with bright aromas of mandarins and melons. On the palate this wine is both elegant and refined, with notes of Bosc pear and fresh cream, balanced by an abundant mineral character that is this vineyards signature.

#### 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: 1.1 ton/acre

#### Wine Analysis

Total Acidity: 5.4 g/l  
Final pH: 3.67  
Residual sugar: 0.07%  
Malolactic: 100%  
Alcohol: 14.1%  
Cases Produced: 422

### Vintage and Winemaking Detail

Cool spring weather in 1999 brought budbreak in mid-April. All of our Mt. Harlan vineyards experienced very light fruit set in 1999, with exceptionally small clusters. A mild dry summer resulted in a long hang-time and a later than usual harvest in the third week of October. The grapes were hand harvested at peak ripeness and immediately whole cluster pressed upon arrival at the winery. The juice was racked by gravity to barrels following an 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.