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POINTS



Calera Chardonnay Central Coast 2014

A delicate style that relies on subtlety and finesse, capturing the ripe essence of white peach, mandarin orange, pear and citrus flavors. Long and elegant, ending clean and refreshing. Drink now. 13,843 cases made.

– J.L.

2014 CHARDONNAY CENTRAL COAST

Calera's 2014 Central Coast Chardonnay is made from grapes grown by the following selected vineyards in California's Central Coast Viticultural Area:

<i>Sierra Madre Vineyard</i>	<i>Santa Barbara County</i>	<i>21%</i>
<i>Lone Oak Vineyard</i>	<i>Monterey County</i>	<i>20%</i>
<i>Pedregal Vineyard</i>	<i>San Benito County</i>	<i>18%</i>
<i>Zabala Vineyard</i>	<i>Monterey County</i>	<i>16%</i>
<i>Bien Nacido Vineyard</i>	<i>Santa Barbara County</i>	<i>11%</i>
<i>Talley Vineyard</i>	<i>San Luis Obispo County</i>	<i>10%</i>
<i>Besson Vineyard</i>	<i>Santa Clara County</i>	<i>4%</i>

After hand harvesting, the whole grape clusters were pressed and the juice was moved by gravity to Calera's barrel cellar. Fermentation in barrels by native yeasts was followed by complete malolactic fermentation. The wine was aged without racking in French oak barrels, 10% new, for ten months. The separate vineyard lots were combined prior to bottling.