

A fruity and spicy white, with taut and fresh flavors of lemon-lime, white currant and Asian pear, supported by vibrant acidity. Lemon verbena notes show on the finish. Drink now through 2020.

14,198 cases made. – KM

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POINTS

2015 CHARDONNAY CENTRAL COAST

Calera's 2015 Central Coast Chardonnay is made from grapes grown by the following selected vineyards in California's Central Coast Viticultural Area:

<i>Pedregal Vineyard</i>	<i>San Benito County</i>	<i>23%</i>
<i>Laetitia Vineyard</i>	<i>San Luis Obispo County</i>	<i>21%</i>
<i>Sierra Madre Vineyard</i>	<i>Santa Barbara County</i>	<i>15%</i>
<i>Chalone Vineyard</i>	<i>Monterey County</i>	<i>11%</i>
<i>Bien Nacido Vineyard</i>	<i>Santa Barbara County</i>	<i>10%</i>
<i>Lone Oak Vineyard</i>	<i>Monterey County</i>	<i>10%</i>
<i>Zabala Vineyard</i>	<i>Monterey County</i>	<i>10%</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.

