



# CALERA

2015

## CHARDONNAY

MT. HARLAN

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.

### Winemakers Notes

Star fruit, cherimoya, white peach, honeysuckle and Bosc pear aromas waft from this 2015 Mt Harlan Chardonnay... soft flavors of Honeycrisp apple, sandalwood, soft caramel, lemon custard, mineral and chestnut give a succulent, expansive, mouth-coating, gently tart mouthfeel. This wine is concentrated, generous, deep and lingering with a beautiful richness that develops further with time in the glass and offers a long life ahead in the cellar.

#### Vineyard Details

Planted in 1984 and 1998  
10.4 acres, 6 x 10 and 4.5 x 8 spacing  
South/Southwest exposure, gentle slope  
Limestone soils  
Clone: Calera Selection  
Crop Yield: 0.5 tons/acre

#### Wine Analysis

Total Acidity: 6.1 g/l  
Final pH: 3.38  
Malolactic: 100%  
Alcohol: 14.5%  
Barrel aging: Ten months, 30% new  
Cases produced: 335 cases

All of our Mt Harlan vineyards are ORGANICALLY FARMED & CERTIFIED by CCOF

### Vintage and Winemaking Detail

The fourth year of an intense drought gave us very low yields across California, resulting in wines with great depth and concentration. 2015 was the earliest and fastest harvest ever for us here at Calera with the yields on Mt Harlan the smallest we've seen in a very, very, very long time. Chardonnay grapes for this wine were picked in three passes September 16 through the 24th.

The grapes were hand harvested and whole cluster pressed immediately upon arrival at the winery. The juice was racked by gravity to neutral barrels following overnight settling. Barrel fermentation with indigenous yeasts was followed by a complete malolactic. Aged without racking in neutral oak and stainless steel barrels for six months, the vineyard lots were combined prior to bottling and the wine was bottled with a very light filtration.