

2016 CALERA CENTRAL COAST CHARDONNAY

Key Accolades

v16 91 Pts., *Wine Enthusiast*. v16 90 Pts., *Vinous*.
v15 90 Pts., *Jeb Dunnock*.

Tasting Notes

Vibrant and inviting, this wine captures the essence of Chardonnay grown on the cool, windswept Central Coast. Aromas of jasmine, vanilla bean and passion fruit rise from the glass revealing this wine's youthful charm. On the beautifully fruit-driven palate, layers of green apple, grapefruit and pineapple are framed by subtle oak and a refreshing acidity that carry the flavors to a bright, focused finish.

SRP: \$25

Production & Technical Data

Variety: 100% Chardonnay	Average Sugar at Harvest : 24.5° Brix
Appellation: Central Coast	Aging & Oak: 10 months 100% French oak 10% new, 90% neutral
Harvest Dates: August 20 – October 6	Fermentation: 20 days 60°F
Inaugural Vintage: 2000	pH: 3.42 TA : 6.70 g/L
Format Available: 750 mL	Alcohol: 14.2%

