



CALERA

2016 MT. HARLAN CHARDONNAY

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.

Harvest Notes

After several years of drought, 2016 brought a return to normal winter rainfall levels, which replenished the Mt. Harlan vineyards and set the pace for a slightly early, but near-ideal, growing season. A warm spring led to a relatively early budbreak, followed by warm, sunny summer. While summer provided abundant sunshine for ripening the grapes, mild nights ensured that they ripened perfectly, with excellent acid and sugar levels.

Comments from the Winemaker

Bright and sophisticated, with lovely weight and a lush, mouthcoating texture, this wine begins with enticing aromas of Asian pear, toasted brioche and lemon zest. On the palate, flavors of Key lime pie and cumquat are supported by beautifully integrated French oak and a streak of acidity that adds poise and length to this elegant Chardonnay.

Varietal Content

100% Chardonnay

Harvest Information

Harvest Dates: October 3 – October 19, 2016

Average Sugar at Harvest: 24.0° Brix

Winemaking

15 months, sur lie, 100% French oak

30% new, 10% second, 60% neutral

Production and Technical Data

Alcohol: 14.5%

0.66 g/100 ml titratable acidity

30 days fermentation at 60°F

100% malolactic fermentation

pH: 3.31

