

2016 CALERA MT. HARLAN CHARDONNAY

“...a serious Chardonnay with Burgundy-like minerality.” - Robert Parker



Composition: 100% Chardonnay

Market Trends/Opportunity: Chardonnay luxury category is +17% vs. PY.

Winemaker: Mike Waller

Availability: Limited

Appellation: Mt. Harlan | San Benito County

SRP: \$50

Winemaking & Sourcing: Our 10.4 acre Chardonnay vineyard is made up of old Chardonnay vines planted on its own rootstock in 1984 and younger vines planted in 1998. The wine was barrel fermented with indigenous yeasts, followed by a complete malolactic fermentation and then sur lie aged for 15 months in 100% French oak, 30% new oak, 10% second vintage and 60% neutral oak.

Tasting Notes: 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.

Key Accolades: v15 91 Pts., *Wine Enthusiast*. v14 95 Pts., *Robert Parker*. v14 93 Pts., *Wine Enthusiast*. v14 92 Pts., *Decanter*. v13 95 Pts., *Robert Parker*. v13 93 Pts., *Wine Enthusiast*.

Recommended Pairings: Lobster Roll, Pork Chops with Gremolata, Crab Cakes, Grilled Mustard and Tarragon Chicken, Grilled Marinated Shrimp

UPC: 745067991440

Marquee Accounts: TBD

SCC/Case Code: 40745067991448

TTB Approval: 17339-001-000241

Alcohol: 14.5%

Formats Available: 750ml