

2017 CALERA CENTRAL COAST CHARDONNAY

Key Accolades

v17 93 Pts., *Wine Enthusiast*. v17 92 Pts., *Wine Advocate*

Tasting Notes

Vibrant and inviting, this wine captures the essence of Chardonnay grown on the cool, windswept Central Coast. Aromas of apricot, sweet hay and green apple leap from the glass. On the palate, deeper layers of fresh baked apple pie and anise emerge, with refreshing acidity and hints of subtle French oak carrying the flavors to a pure, radiant finish.

SRP: \$25

Production & Technical Data

Variety: 100% Chardonnay

UPC: 745067 96164 1

Appellation: Central Coast

Harvest Dates: Sept 26 - Oct 19

Vineyards: Pedregal, Laetita, Zabala, Bien Nacido, Lone Oak, Rincon, Sierra Madre, Eden Rift

Aging & Oak: 16 months | 95% French oak, 5% stainless steel | 10% new, 10% 2nd vintage, 80% neutral | 100% malolactic fermentation

Inaugural Vintage: 2000

pH: 3.30 TA : 0.74 g/100ml

Format Available: 750 mL

Alcohol: 14.5%

