

# 2018 CALERA CENTRAL COAST CHARDONNAY

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## Key Accolades

v18 92 Pts., *Wine Enthusiast*.

## Tasting Notes

Showcasing the vibrant charm of Chardonnay grown on the cool, windswept Central Coast, this wine displays enticing aromas of lemon zest, green apple, cedar and passionfruit. On the palate, mouthcoating waves of tropical fruit are balanced by a beam of natural acidity, with French oak-inspired hints of toasted brioche emerging on the finish.

**SRP: \$25**

## Production & Technical Data

Variety: 100% Chardonnay

UPC: 745067 96164 1

Appellation: Central Coast

Aging & Oak: 100% French oak |  
5% new

Sub-Appellations: 39% Santa Maria  
Valley, 34% San Benito County, 17%  
Monterey County, 10% Arroyo Grande

Fermentation: 100% malolactic  
complete

Inaugural Vintage: 2000

pH: 3.41      TA : 0.62 g/100ml

Format Available: 750 mL

Alcohol: 14.2%

