

2018 CALERA CENTRAL COAST CHARDONNAY

Key Accolades

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

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 French oak
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%

