

2020 CALERA CENTRAL COAST CHARDONNAY

Key Accolades

v19 91 Pts., *Wine Enthusiast*.

Tasting Notes

Crafted using grapes from a handful of the finest Central Coast vineyards, this captivating cool-climate Chardonnay reveals beautiful ripe peach aromas, as well as layers of Meyer lemon, cedar, orange zest and fresh alfalfa. The vibrant citrus and stone fruit notes are echoed on the palate, where they are framed by bright acidity and a silky texture that carries the flavors to a long, impeccably balanced finish.

SRP: \$26

Production & Technical Data

Variety: 100% Chardonnay	UPC: 745067 96164 1
Appellation: Central Coast	Aging & Oak: 10 months in 5% new French oak, 95% neutral
Sub-Appellations: Edna Valley, Santa Maria Valley	Fermentation: 100% malolactic complete
Inaugural Vintage: 2000	pH: 3.35 TA : 6.4 g/L
Format Available: 750 mL	Alcohol: 14.5%

