

2017 CENTRAL COAST CHARDONNAY

In 1975, legendary vintner and pioneer Josh Jensen founded Calera (Spanish for "lime kiln") high in the Gavilan Mountains of California's majestic Central Coast. In the four decades since, Calera has helped establish the Central Coast as one of the New World's most exciting wine regions, while earning acclaim as one of California's iconic wineries. Sourced from some of the appellation's finest vineyards, the Calera Central Coast Chardonnay has become a benchmark for the region, balancing lush richness with beautiful minerality and bright citrus flavors.

VINTAGE NOTES

The season began with one of the wettest winters in memory, followed by a warm spring that led to a well-timed budbreak. The warm, sunny weather continued throughout summer, providing ideal growing conditions. After a significant Labor Day heat spike led us to harvest a few of our earlier ripening sites, a perfectly timed cooldown in late summer and early fall provided additional hangtime for the rest of the grapes to achieve optimal ripeness. While overall yields were down slightly in 2017, the quality is excellent.

WINEMAKING NOTES

Vibrant and inviting, this wine captures the essence of Chardonnay grown on the cool, windswept Central Coast. Aromas of jasmine, vanilla bean and passion fruit rise from the glass revealing this wine's youthful charm. On the beautifully fruit driven palate, layers of green apple, grapefruit and pineapple are framed by subtle oak and a refreshing acidity that carry the flavors to a bright, focused finish.

WINEMAKING

APPELLATION Central Coast

VINEYARDS Sierra Madre, Bien Nacido Vineyard, Eden Rift, Lone Oak Vineyard, Zabala

Vineyard, Laetitia Vineyard, Tally Vineyard (Rincon), Pedregal Vineyard

CALERA

VARIETAL COMPOSITION 100% Chardonnay

FERMENTATION & Aged in 90% French oak, 10% stainless steel

AGING 10% new French oak, 80% neutral French oak

FERMENTATION 100% malolactic complete

ALCOHOL 14.5%

PH 3.30

ACIDITY 0.74 g/100 ml

DUCKHORN PORTFOLIO

