

2018 MT. HARLAN CHARDONNAY

Calera's Mt. Harlan Vineyards are located in the Gavilan Mountains 25 miles east of the Monterey Bay. The site was chosen for its limestone soils and ideal climate. At an average elevation of 2,200 feet it is among the highest and coolest vineyard sites in California.

VINTAGE NOTES

The quality of the 2018 growing season on Mt. Harlan was fantastic. After warm early spring weather led to an early budbreak, the temperatures cooled in latespring, followed by sunny days with moderate temperatures throughout the summer. This provided us with long hangtimes, which resulted in exceptional ripeness, while preserving excellent natural acidity in the grapes. The one negative was that the cool early weather during bloom caused a bit of shatter and reduced yields. While the crops were small, the quality was outstanding, producing beautifully complex wines, with lovely structure, and pure, varietal flavors.

WINEMAKING NOTES

Grown high on the limestone-rich soils of Mt. Harlan, this wine is an aromatic beauty, revealing layers of white peach, fresh-cut grass, lavender and lemon verbena. Though rich and round on the palate, its cool-climate origins ensure a lively underlying acidity that provides focus and finesse to tropical flavors of guava, pineapple and vanilla bean.

WINEMAKING

APPELLATION Mt. Harlan

VARIETAL COMPOSITION 100% estate Chardonnay

OAK PROFILE & AGING Aged in 100% French oak, 30% new

FERMENTATION 100% malolactic complete

SOILS Limestone

ALCOHOL 14.5%

PH 3.40

ACIDITY 0.58g/100ml

