CALERA



2022 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 2022 growing season on the Central Coast began with below-average rainfall and moderate spring temperatures that led to a normal period of budbreak and bloom in the vineyards. While we saw a normal ripening progression of the grapes throughout the summer months, because the Central Coast is vast (spanning from Santa Barbara in the south to San Francisco in the north), the impact of a heat event near Labor Day affected each region differently. In San Benito and Monterey County ripeness increased quickly, spurring us to start harvest just after Labor Day, whereas in the other regions we work, the heat spike was just what we needed to speed up ripening. Harvest drew to a close in late September—one of our earliest finishes ever—yielding wines notable for richness, complexity and vibrant acid.

WINEMAKING NOTES

Both energetic and enticing, this impeccably balanced Chardonnay shows its cool-climate coastal roots with aromas of Meyer lemon, white peach, and fragrant honeysuckle. On the palate, notions of tropical pineapple mingle with zesty citrus flavors, with bright underlying acidity adding poise and energy to a long, refreshing finish.

WINEMAKING

APPELLATION Central Coast

SUB-APPELLATIONS San Luis Obispo, Monterey County

VARIETAL COMPOSITION 100% Chardonnay

OAK & AGING Aged for 10 months in 100% French oak

10% new, 90% neutral

MALOLACTIC FERMENTATION 100% malolactic complete

ALCOHOL 14.5%

PH 3.46

ACIDITY 0.63 g/100 ml



