



2023 CENTRAL COAST CHARDONNAY

In 1975, legendary vintner and pioneer Josh Jensen founded Calera (Spanish for “lime kiln”) high in the Gabilan 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 generous texture with lively minerality and crisp layers of citrus.

VINTAGE NOTES

The 2023 growing season began with a long, wet winter, followed by an early spring that delayed budbreak across the Central Coast. Moderate spring weather provided near-ideal conditions for bloom, while the mild temperatures persisted into summer. This extended the ripening period by an additional month, allowing the fruit to achieve exceptional ripeness with a harmonious balance of acidity and concentration.

WINEMAKING NOTES

Impeccably balanced, this Chardonnay reflects its cool-climate coastal roots with aromas of lemon zest, apricot, and delicate orange blossom. On the palate, vibrant notes of golden apple and pineapple are elevated by bright acidity, delivering focus and energy to a crisp, 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 5% new, 95% neutral
MALOLACTIC FERMENTATION	100% malolactic complete
ALCOHOL	14.5%
PH	3.45
ACIDITY	0.64 g/100 ml



THE DUCKHORN PORTFOLIO



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