

2018 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 quality of the 2018 growing season on California's Central Coast was fantastic. After warm early spring weather led to an early budbreak, the temperatures cooled in late-spring, followed by sunny days with moderate temperatures throughout the summer. This provided us with some of the longest hangtimes we have ever seen in a few of our Central Coast vineyards, which resulted in beautifully ripe flavors overall. At the same time, the temperate weather allowed the fruit to retain ideal acidity, yielding vibrant and complex wines, with excellent structure and alluring flavors.

WINEMAKING NOTES

Showcasing the vibrant charm of Chardonnay grown on the cool, windswept Central Coast, this wine displays enticing aromas of lemon zest, green apple, cedar and passionfruit. On the palate, mouthcoating waves of tropical fruit are balanced by a beam of natural acidity, with French oak-inspired hints of toasted brioche emerging on the finish.

WINEMAKING

APPELLATION Central Coast

SUB-APPELLATIONS 39% Santa Maria Valley, 34% San Benito County,

17% Monterey County, 10% Arroyo Grande

VARIETAL COMPOSITION 100% Chardonnay

OAK PROFILE & AGING Aged in 100% French oak, 5% new

FERMENTATION 100% malolactic complete

ALCOHOL 14.2%

PH 3.41

ACIDITY 0.62 g/100ml

DUCKHORN PORTFOLIO





CALERA

CHARDONNAY