



CALERA

2019 SANTA YNEZ VALLEY CENTRAL COAST CHENIN BLANC

Since our founding in 1975, we have been fascinated by the purity, elegance and aging potential of wines from mountain vineyards with limestone-rich soils. Planted in 1982, in the acclaimed Santa Ynez Valley appellation of California's Central Coast, Curtis Vineyard is situated on rolling hills at an elevation of 1,100 feet. Grown in unique, fossil-rich soils, Curtis's four-decade-old Chenin Blanc vines yield a golden-hued and beautifully concentrated wine, with luxurious layers of pear and citrus, underscored by bright acidity and sophisticated hints of wet river walk. To preserve the wine's more delicate notes, it was aged entirely in neutral French oak and stainless steel.

VINTAGE NOTES

After a cool, wet start to the season, summer brought near-perfect weather to the Central Coast, with warm, sunny days and cool nights. This weather continued into autumn, ensuring abundant hangtime. We were able to harvest all of our vineyards exactly when we wished, resulting in vibrant white wines with lovely tension and depth, and beautifully aromatic reds with age-worthy structures, dynamic fresh-fruit flavors and elegant underlying complexity.

WINEMAKING NOTES

Sleek, elegant and alluring, this beautiful old-vine Chenin Blanc offers aromas of white peach, Asian pear, hay and honeydew melon. On the palate, a beam of bright acidity adds poise and freshness to the enticing orchard fruit flavors, while carrying the wine to a long, succulent finish.

WINEMAKING

APPELLATION Santa Ynez

VARIETAL COMPOSITION 100% Chenin Blanc

FERMENTATION & AGING 100% neutral French oak

ALCOHOL 13.9%

PH 3.48

ACIDITY 0.54 g/100 ml



DUCKHORN PORTFOLIO



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