



CALERA

2020 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 winter, the 2020 growing season began with spring rains that replenished our soils and set the stage for an excellent vintage. After a late-March budbreak, we enjoyed temperate, sunny days and cool nights throughout spring and summer, allowing the grapes to slowly ripen, while preserving the bright natural acids that we prize. With no significant heat events, the 2020 vintage produced age-worthy wines with enticing aromatics, lovely freshness and purity, and beautifully delineated varietal flavors.

WINEMAKING NOTES

This elegant and beautifully aromatic Chenin Blanc displays an enticing bouquet of marmalade, Asian pear, lemon zest and fresh-cut hay, with hints of savory dried sage. On the palate, the 2020 vintage coats the mouth with flowing citrus and pear flavors, with elegant underlying acidity providing freshness and energy throughout a long, lush finish.

WINEMAKING

APPELLATION Central Coast

SUB-APPELLATION Santa Ynez Valley

VARIETAL COMPOSITION 100% Chenin Blanc

OAK & AGING Aged in 100% neutral French oak

ALCOHOL 13.9%

PH 3.50

ACIDITY 0.51 g/100 ml



THE DUCKHORN PORTFOLIO



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