



2020 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

After a cool winter, the 2020 growing season began with spring rains that replenished the 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

Crafted using grapes from a handful of the finest Central Coast vineyards, this captivating cool-climate Chardonnay reveals beautiful ripe peach aromas, as well as layers of Meyer lemon, cedar, orange zest and fresh alfalfa. The vibrant citrus and stone fruit notes are echoed on the palate, where they are framed by bright acidity and a silky texture that carries the flavors to a long, impeccably balanced finish.

WINEMAKING

APPELLATION	Central Coast
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	3.35
ACIDITY	0.64 g/100 ml



THE DUCKHORN PORTFOLIO



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