



CALERA

2024 CIENEGA VALLEY CHENIN BLANC

Since our beginnings in 1975, we have been inspired by the sophistication, grace, and longevity of wines crafted from mountain vineyards rooted in limestone-rich soils. Established in 1982, the Cienega Valley AVA lies in California's Central Coast, just south of Hollister in San Benito County. The region's unique soils, paired with a moderate climate shaped by coastal breezes from Monterey Bay, impart remarkable character to our Chenin Blanc.

VINTAGE NOTES

The 2024 growing season on the Central Coast began with average rainfall and a normal budbreak, though persistent winds in May delayed bloom by several weeks. The summer brought abundant sunshine paired with moderate temperatures, resulting in a later-than-usual harvest. A late-season heat spike in October ultimately pushed the fruit to full, robust ripeness, rounding out a vintage marked by balance, patience, and strong flavor development.

WINEMAKING NOTES

Graceful and expressive, the 2024 Chenin Blanc opens with lifted aromas of lemon rind, crisp green apple, and a touch of fresh-cut grass. The palate follows with a smooth, focused texture, layering flavors of Asian pear, marmalade, and bright key lime, carried by lively acidity that brings clarity and drive. The finish is clean and refreshing, leaving a precise, citrus-tinged impression that invites another sip.

WINEMAKING

APPELLATION	Cienega Valley
VARIETAL COMPOSITION	100% Chenin Blanc
OAK & AGING	Aged 8 months in stainless steel and 100% neutral French oak
MALOLACTIC FERMENTATION	100%
ALCOHOL	14.0%
PH	3.26
ACIDITY	0.58 g/100 ml



THE DUCKHORN PORTFOLIO



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