



Grape Varietals

100% Chardonnay

ABV

14.5%

Vinification

After hand harvesting, the whole grape clusters were pressed and the juice was moved by gravity to Calera's barrel cellar. Fermentation in barrels by native yeast was followed by complete malolactic fermentation. The wine was aged without racking in mostly François Frères oak barrels, 10% new, for ten months. The separate vineyard lots were combined prior to bottling.

History

Calera's wines truly express the sense of place. Rather than follow the recommended path, Josh Jensen became a pioneer in search of the perfect spot on the globe to grow grapes. Taking his cue from the great domaines of Burgundy which have grown grapes in limestone soil for centuries, he set out in search of the perfect spot in California to create wines unique to the world but in the style of the greatest wines of France. Site selection was vital as he ventured off the grid to plant on the site of an old limekiln in the Gavilan Mountains of California. Today Calera wines still express that pioneer spirit and are revered the world over.

Tasting Notes

Delightful notes of hibiscus, pineapple and citrus. Wonderfully integrated and balanced flavours of Fuji apple and lemon chiffon. Soft, round, sensuous mouthfeel with a nice bright sweet-tart personality. A delicious wine all around.