An error has occurred while processing PictureBox 'pictureBoxHeader':

Could not create an image with the data read from https://cache2.voyageursduvin.com/producers/Calera-banner.webp. Exception message: Parameter is not valid. --- InnerException --

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Calera

The Calera Chardonnay is a standout expression of California's Central Coast, combining lush richness with vibrant minerality and bright citrus notes. This wine perfectly captures the coolclimate influence, offering balance and energy in every sip.

CALERA.

Central Coast Chardonnay 2021

California, USA

Region and Vineyards

The **Central Coast** of California, where the **Calera Chardonnay** is sourced, is known for its cool-climate vineyards, influenced by the proximity to the Pacific Ocean. The Gavilan Mountains, where Calera's vineyards are located, provide high-altitude growing conditions, allowing the grapes to develop complexity and depth. The region's unique soils, rich in limestone, contribute to the wine's signature **mineral-driven** character.

This growing season was marked by moderate spring temperatures and one of the latest harvests on record for the Central Coast. This extended hangtime allowed the fruit to ripen slowly, leading to a wine with excellent balance, vibrant acidity, and expressive aromas. The combination of these elements has made the Central Coast one of the most exciting and dynamic wine regions in the New World.

Winemaking

The Calera Chardonnay is made from 100% Chardonnay grapes sourced from the Central Coast. The wine was aged for 10 months in French oak barrels, with 10% new oak and 90% neutral barrels used to preserve the purity of the fruit while adding a subtle oak influence. The wine underwent 100% malolactic fermentation, which contributed to its creamy texture and rounded mouthfeel.

The winemaking team carefully balanced the influence of oak with the natural acidity and freshness of the Chardonnay grapes, resulting in a wine that is both rich and vibrant. The oak aging enhances the wine's complexity without overwhelming its bright citrus and fruit-forward flavors.



Alcohol: 14,50 %

Composition: 100% Chardonnay





CALERA.

Central Coast Chardonnay 2021

Tasting Notes

- Color: Light golden yellow, with a brilliant and clear appearance.
- **Aroma**: The nose is lively and inviting, with aromas of **green apple**, **mango**, and **summer grass**, underscored by a subtle note of oak and minerality.
- Palate: On the palate, this Chardonnay shows its cool-climate roots with vibrant citrus flavors of lemon and orange, complemented by energetic acidity. The wine has a beautifully balanced mouthfeel, with a touch of creaminess from the malolactic fermentation, leading to a long and bright finish with hints of minerality.

Did you know?

The name **Calera**, meaning "lime kiln" in Spanish, refers to the rich limestone soils that define the terroir of the estate's vineyards. These soils play a key role in the **minerality** and complexity of Calera's wines, and the winery's founder, **Josh Jensen**, was inspired by the limestone soils of Burgundy when he first planted the vineyards in the **Gavilan Mountains** in 1975.

Wine Pairing Ideas

- **Roast Chicken with Lemon and Thyme**: The vibrant citrus flavors in the wine enhance the lemon and herbs in the dish, while the wine's acidity balances the richness of the roasted chicken.
- **Seared Scallops with Herb Butter**: The creamy texture of the wine complements the richness of the scallops, while the citrus and mineral notes cut through the buttery sauce, adding freshness to the pairing.
- **Butternut Squash Risotto**: The wine's subtle oak influence and creamy mouthfeel pair beautifully with the rich, earthy flavors of the risotto, while the bright acidity lifts the dish.
- Goat Cheese Tart: The minerality and acidity of the wine balance the tangy and creamy texture of the goat cheese, creating a harmonious and refreshing pairing.



Wine Enthusiast (WE): 90 Points (2021)

This appellation cuvée hits all the classic Chardonnay notes, starting with buttered stonefruit and coconutflake aromas. Ample acidity and texture frame the familiar peach and brioche flavors of the palate.



Wine Spectator (WS): 91 Points (2019)

Juicy, but with a soft, caressing texture showcasing precise notes of butterscotch, pear, white peach and lemon zest, while a thread of salted lime juice lingers on the finish. & nbsp;



